YOUNG KING COMICS
The restaurant is melody
in heart of warm
幸せレストラン
vol.1
中西やすひろ

YOUNG KING COMICS

The restaurant is melody in heart of warm

幸せレストラン 1

A Restaurant of Bliss

by Yasuhiro Nakanishi

中西やすひろ

The restaurant is melody in heart of warm

幸せレストラン

Volume 1

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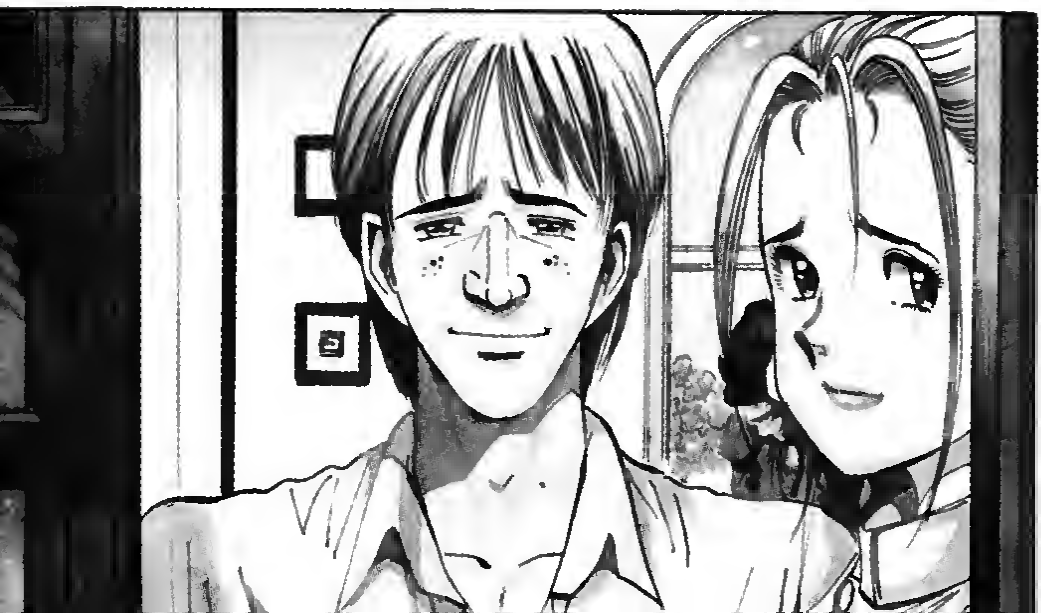
This is a fictional story based on the author's experiences.

Restaurant Dollhouse
INSPECTOR, YOU CAN'T BE SERIOUS! HE'S A DANGEROUS MAN!

Chapter 1
click
JUST CALM DOWN. HE CALLED US HIMSELF SAYING THAT HE'LL TURN HIMSELF IN.



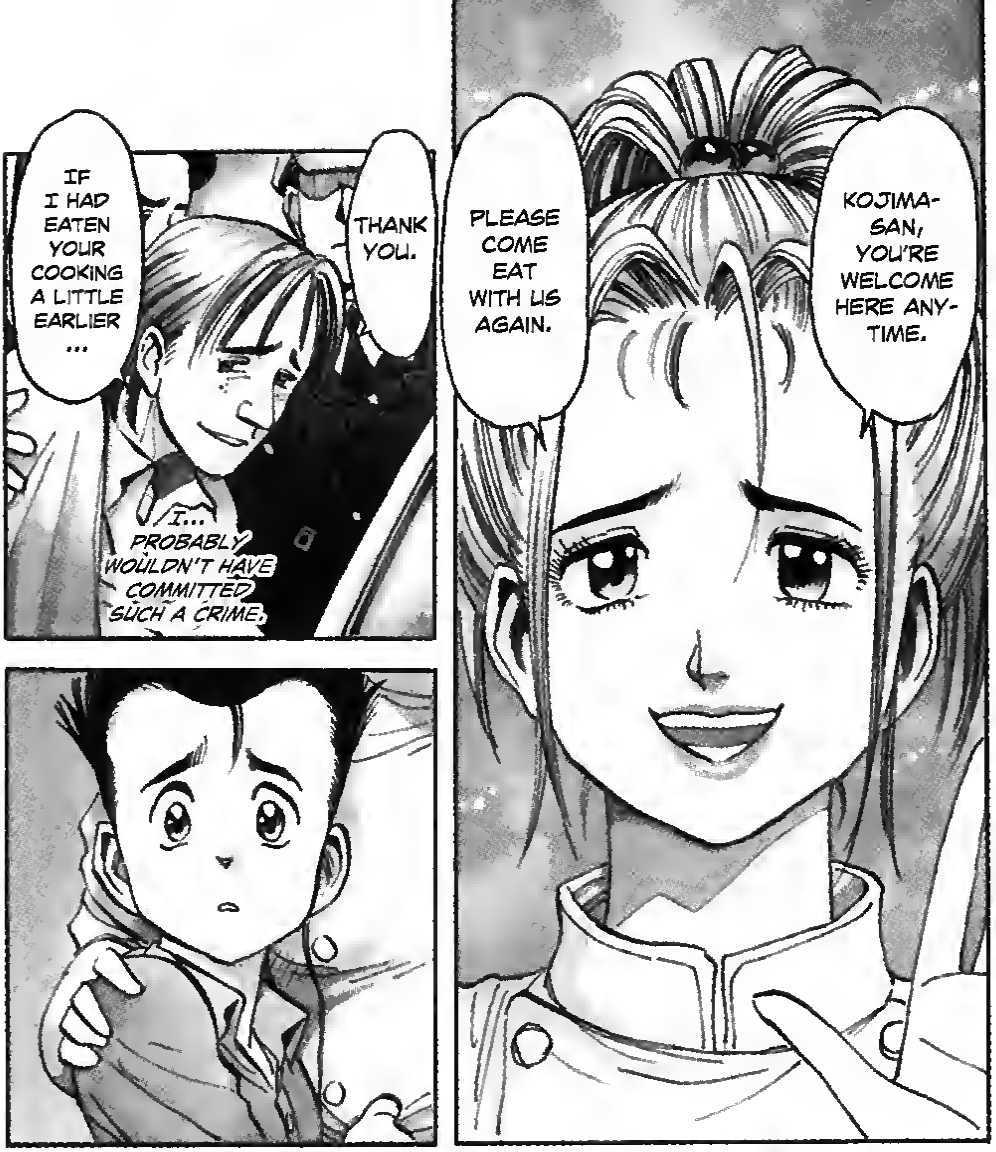
I'M SORRY FOR ALL THE TROUBLE I'VE CAUSED.
WELL... LET'S GO, KOJIMA...
HE LOOKS HAPPIER THAN EVER WALKING OUT YOUR DOORS. HE'S LIKE A NEW MAN...
IT'S HARD TO BELIEVE HE'S THE SAME MAN WHO WAS BEHIND THAT INCIDENT.
YOU SURE ARE AMAZING, YUKO-SAN.

The restaurant is melody in heart of warm

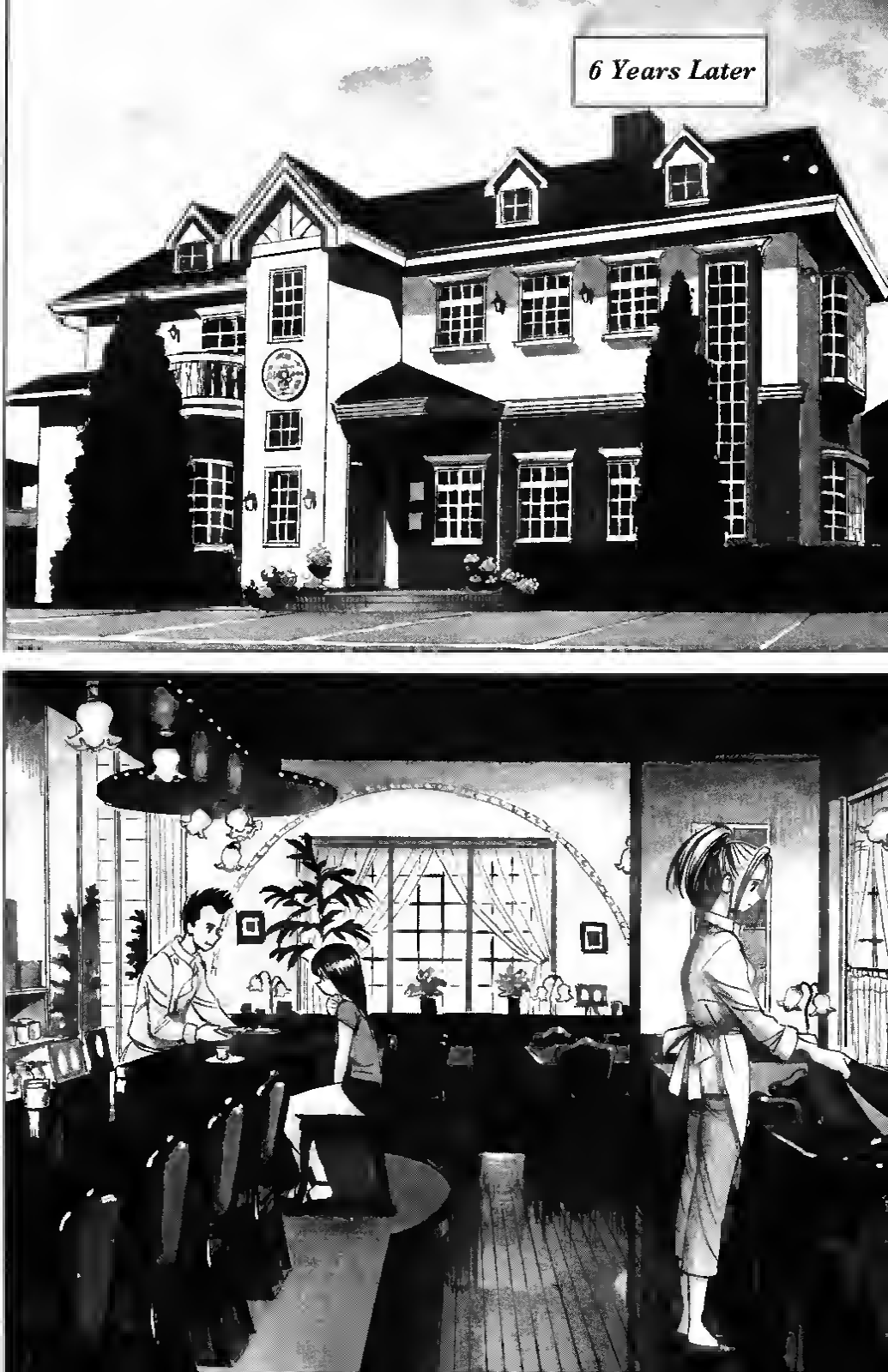
幸せレストラン

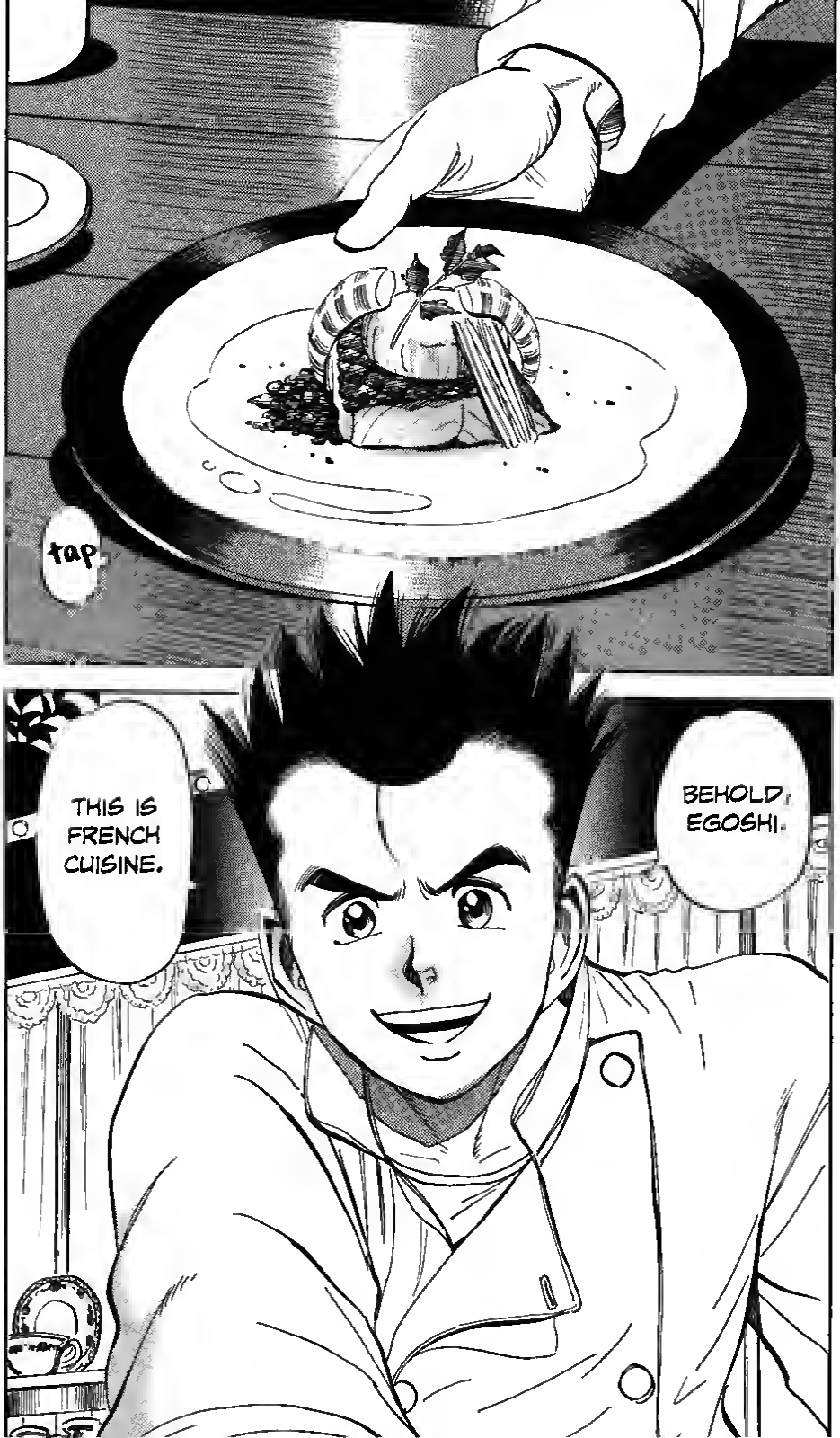
A Restaurant of Bliss

Chapter Tofu <Part 1>


KOJIMA-SAN, YOU'RE WELCOME HERE ANY-TIME.
PLEASE COME EAT WITH US AGAIN.
THANK YOU.
IF I HAD EATEN YOUR COOKING A LITTLE EARLIER ...
I... PROBABLY WOULDN'T HAVE COMMITTED SUCH A CRIME.

The average life expectancy of a Japanese person is 82.
Three meals a day means a person eats roughly ninety thousand meals in a lifetime.
Some were eaten in a rush, and some were shared with someone you liked,
who kept you too nervous to eat.
From your mother's breast milk to your final supper,
how many meals will you be able to remember?
To eat means to gain energy.
To cook means to share energy.


6 Years Later

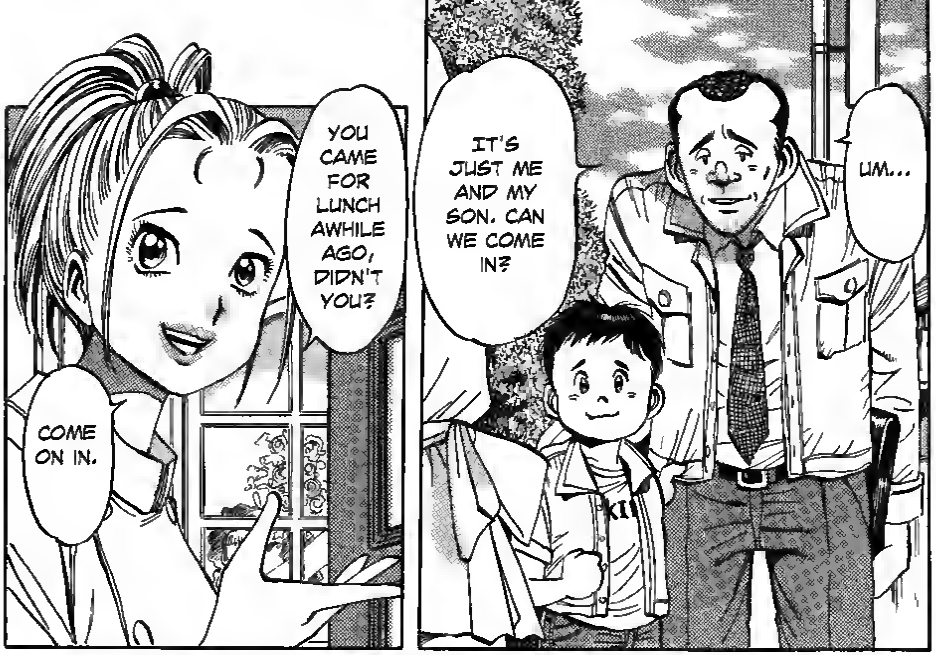

tap
BEHOLD, EGOSHI.
THIS IS FRENCH CUISINE.

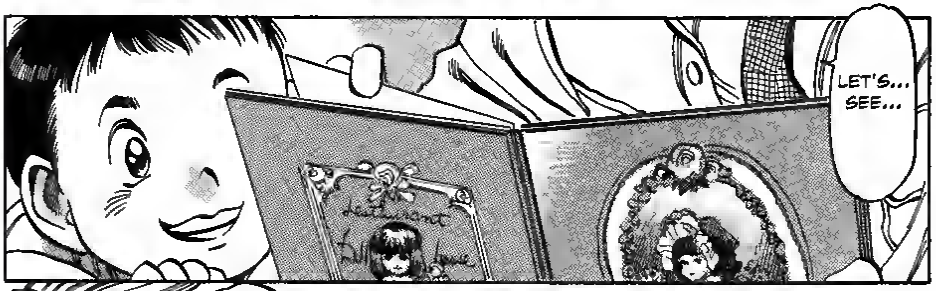
IT'S BEAUTIFUL!
I'VE ONLY SEEN IT IN PICTURES...
I DIDN'T KNOW YOU COOKED REAL FRENCH CUISINE, YAMAZU-KUN.
IT'S POELED TILEFISH SERVED WITH POTATOES AND PINK SHRIMP! I EVEN PROCURED THE INGREDIENTS MYSELF.
TRY A BITE.
IT'S TOPPED WITH MILDLY SWEET BUTTER SAUCE, MIXED WITH A HINT OF BASIL...
WOW.
click
click
UM... LIKE THIS?

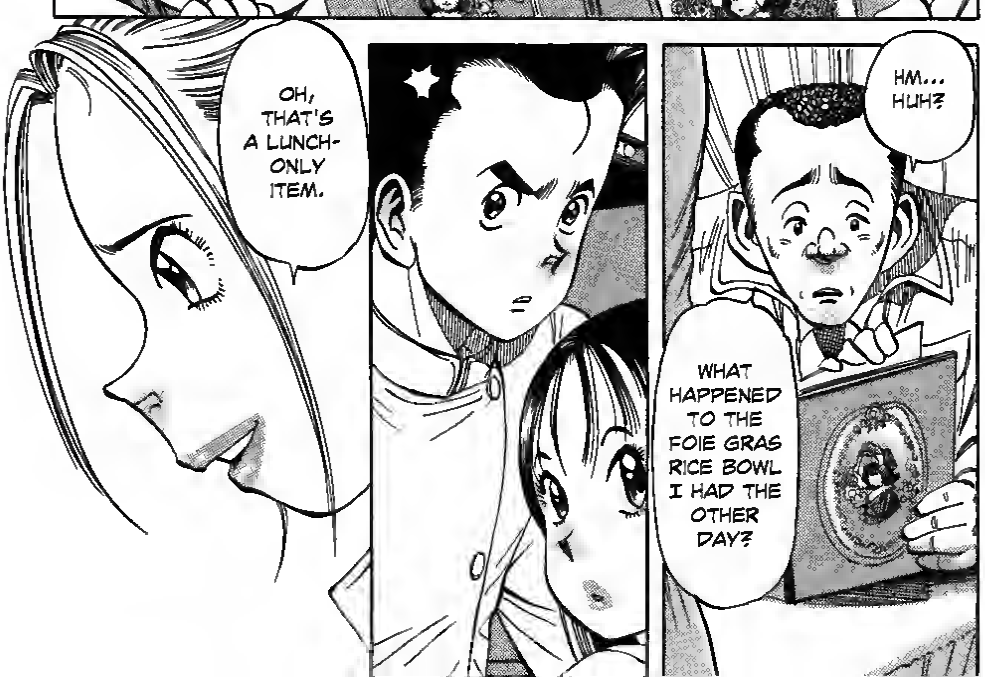
MMM! IT'S A REFINED TASTE... I MEAN,
IT SMELLS GREAT, AND THE SKIN IS CRISP, YET THE FISH ITSELF IS SOFT AND SWEET. I'VE NEVER HAD ANYTHING LIKE IT.
I MEAN, I'VE SEEN FRENCH CUISINE ON TV AND MAGA-ZINES...
BUT THIS REAL STUFF IS SIMPLY AMAZING.
YEAH.
THAT WAS MY FATHER'S 100TH RECIPE.
HE WROTE DOWN ALL HIS RECIPES IN THIS NOTE-BOOK.
TO ME, THIS IS LIKE THE BIBLE.
DOLLHOUSE WAS OPENED TO SERVE THE RECIPES IN THIS NOTE-BOOK.
IN FACT, THIS PLACE WAS ORIGI-NALLY A FRENCH RES-TAURANT.

THAT WOMAN TURNED THIS PLACE INTO A GIANT PUBLIC CAFE-TERIA...
YET...
HUH, A FRENCH RESTAURANT. YOU'RE THE ONE COOKING FOR THE PARTY, RIGHT?
OF COURSE! IT'S YOUR FATHER'S RETIREMENT PARTY.
I'M THINKING OF SERVING THIS AS THE FISH DISH...
WOW, AWESOME! WONDER-FUL! WILL 4000 YEN PER PERSON STILL BE ENOUGH?

OH, IT'S ALREADY FIVE?
OKAY!
creak
KOSUKE-SAN, IT'S FIVE. WE'RE OPEN.
きゅっ
WEL-COME TO DOLL-HOUSE!

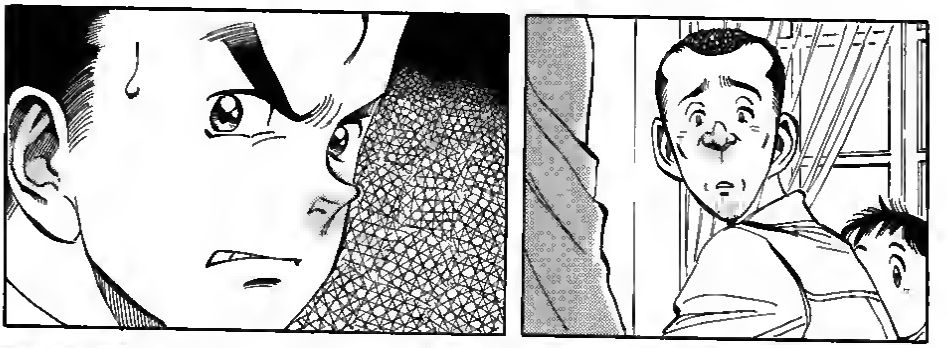

UM...
IT'S JUST ME AND MY SON. CAN WE COME IN?
YOU CAME FOR LUNCH AWHILE AGO, DIDN'T YOU?
COME ON IN.

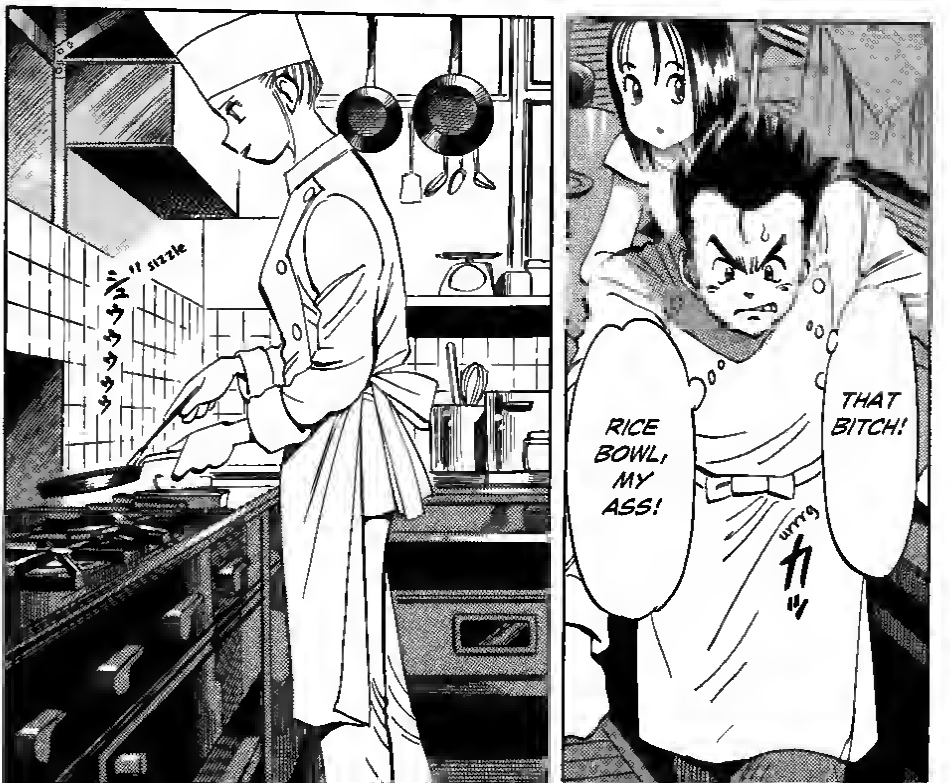

LET'S... SEE...


HM... HUH?
WHAT HAPPENED TO THE FOIE GRAS RICE BOWL I HAD THE OTHER DAY?
OH, THAT'S A LUNCH-ONLY ITEM.

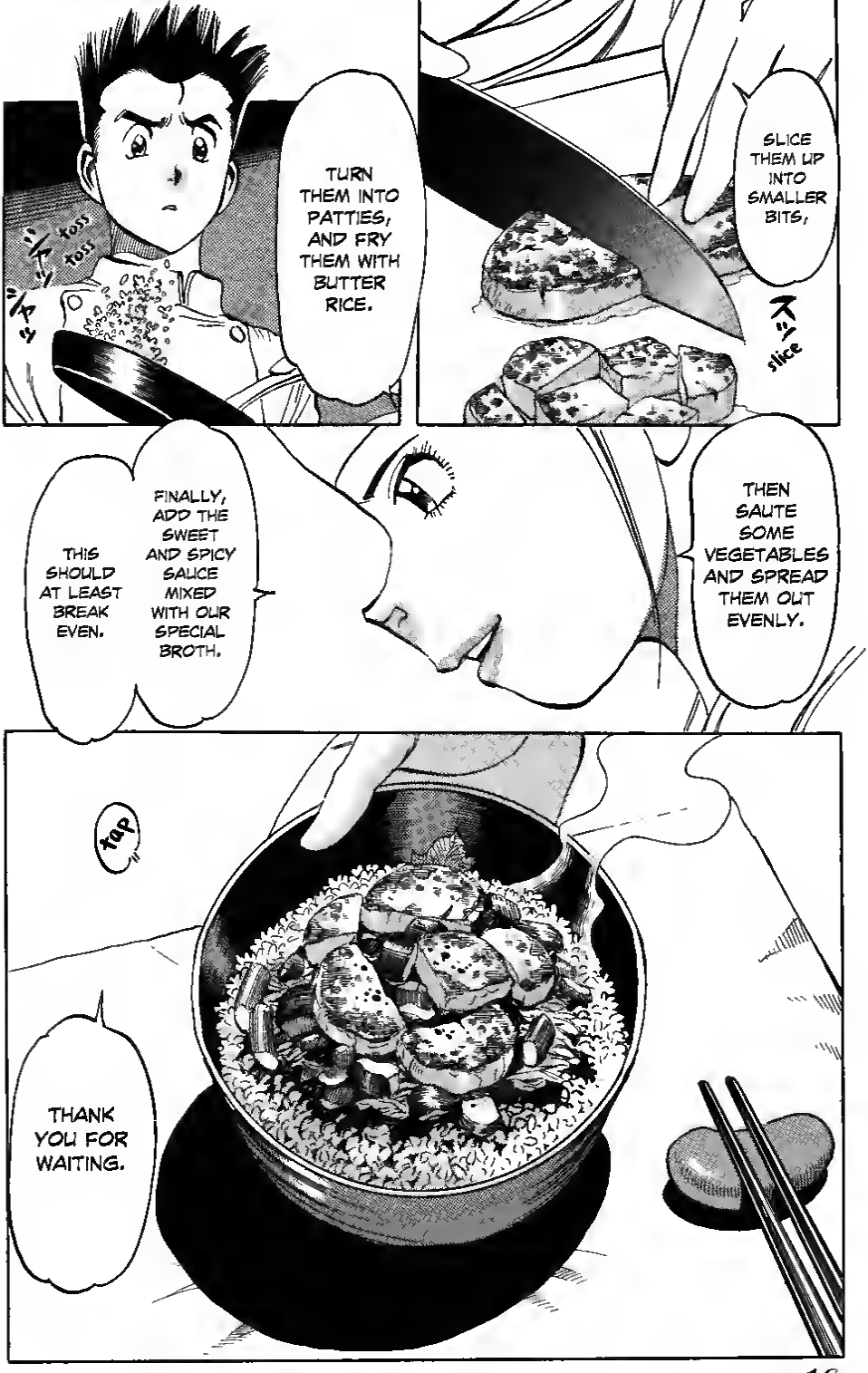
I WANNA EAT FA GRAS!
WHY, PAPA? YOU SAID FA GRAS TASTES GOOD!
I... I SEE. SORRY ABOUT THAT. NOBU, LET'S HAVE CURRY TONIGHT.
AND I REMEMBERED HOW TASTY THAT FOIE GRAS RICE BOWL WAS THAT I ATE THE OTHER DAY, SO...
W-WELL, MY SON TURNED EIGHT TODAY,
EXCUSE ME, BUT IS TODAY A SPECIAL DAY?
I WANTED TO SHARE THAT EXPERIENCE WITH HIM.
WHAT...
WE ACTUALLY STILL HAVE ENOUGH INGREDIENTS LEFT, SO I'LL MAKE AN EXCEPTION.
HAPPY BIRTHDAY!

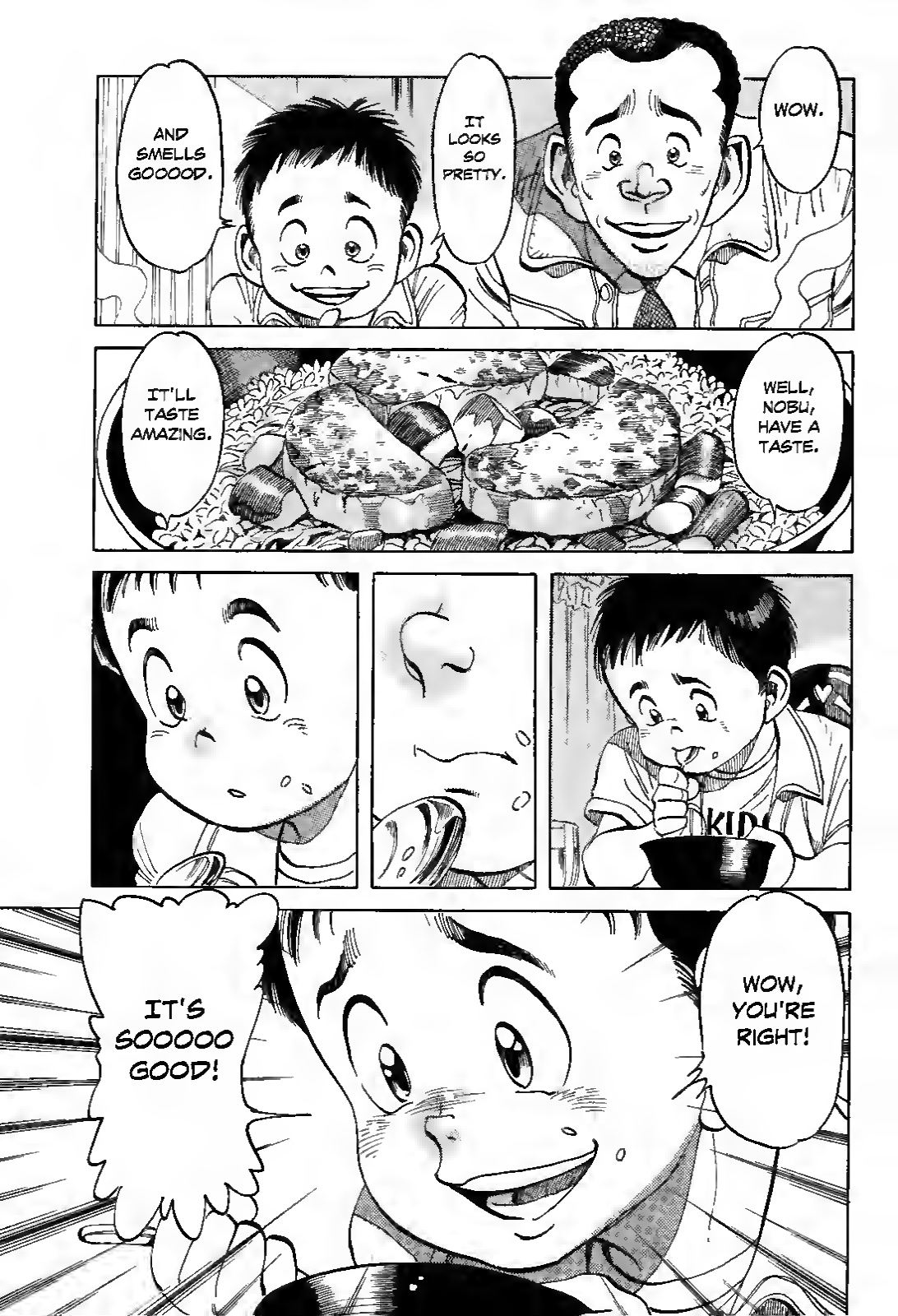
TWO ORDERS OF FOIE GRAS RICE BOWL.
SAME PRICE!
IT'S EMBARRASSING TO SAY, BUT IF IT'S GOING TO BE A LITTLE EXPENSIVE, COULD YOU JUST MAKE ONE FOR HIM?
OH, BUT IT WON'T STILL BE THE SAME PRICE, WILL IT?

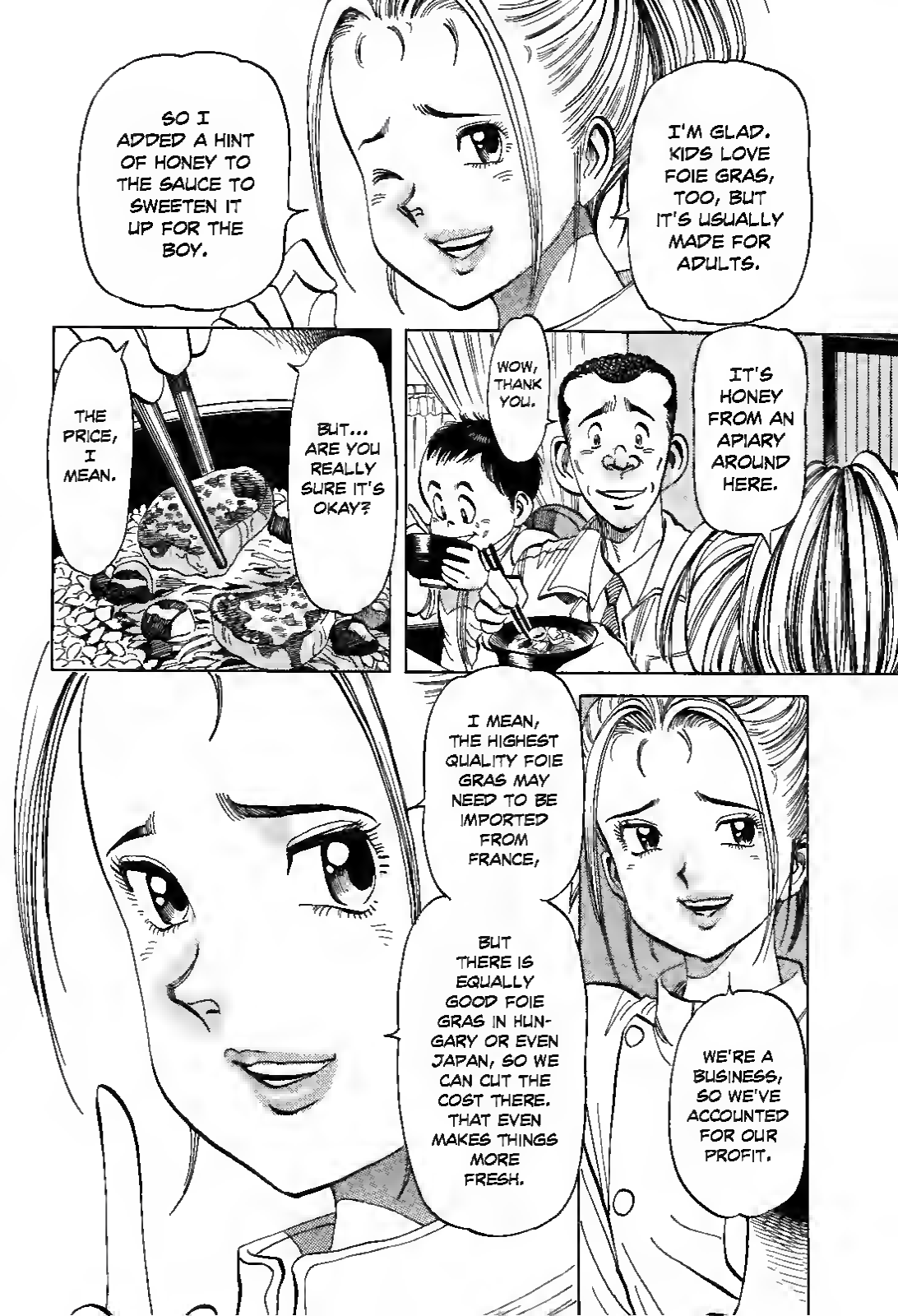



"sizzle"
RICE BOWL, MY ASS!
THAT BITCH!
urrrg

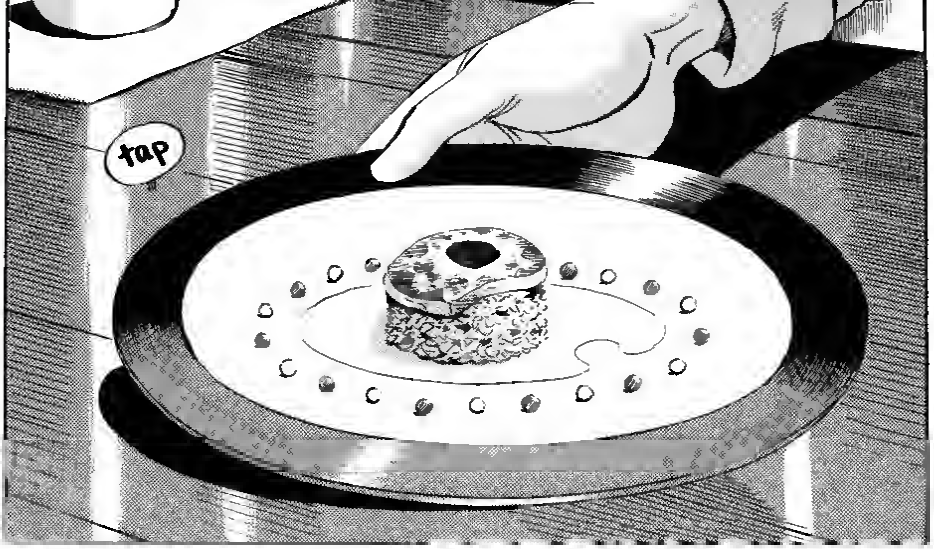
YUKO-SAN! WHAT THE HELL ARE YOU THINKING?
I WENT AND BOUGHT THOSE FOIE GRAS!
THAT RICE BOWL WAS SOME RANDOM DISH YOU RANDOMLY DECIDED TO SERVE DURING LUNCH!
OH?
KOSUKE-SAN, CAN I USE A BIT, THEN?
FOIE GRAS RICE BOWL DOESN'T OFFICIALLY EXIST ON OUR MENU!
AND NOW YOU'RE PLANNING TO SERVE IT AGAIN FOR DINNER FOR 1900 YEN PER BOWL?
AND EVEN TO A KID?
WELL, KOSUKE-SAN, YOU SAID YOU GOT THEM FOR CHEAP,
AND OUR GUESTS ARE ASKING FOR IT AGAIN.
STILL! YOU'D NEED TO CHARGE AT LEAST 2500 YEN PER BOWL TO BREAK EVEN!
THIS ISN'T COMMUNITY SERVICE, YOU KNOW!
I HAVE A GOOD IDEA.


toss
toss
TURN THEM INTO PATTIES, AND FRY THEM WITH BUTTER RICE.
SLICE THEM UP INTO SMALLER BITS,
slice
THEN SAUTE SOME VEGETABLES AND SPREAD THEM OUT EVENLY.
FINALLY, ADD THE SWEET AND SPICY SAUCE MIXED WITH OUR SPECIAL BROTH.
THIS SHOULD AT LEAST BREAK EVEN.
tap
THANK YOU FOR WAITING.


WOW.
IT LOOKS SO PRETTY.
AND SMELLS GOOOOD.
WELL, NOBU, HAVE A TASTE.
IT'LL TASTE AMAZING.
WOW, YOU'RE RIGHT!
IT'S SOOOOO GOOD!


SO I ADDED A HINT OF HONEY TO THE SAUCE TO SWEETEN IT UP FOR THE BOY.
I'M GLAD. KIDS LOVE FOIE GRAS, TOO, BUT IT'S USUALLY MADE FOR ADULTS.
THE PRICE, I MEAN.
BUT... ARE YOU REALLY SURE IT'S OKAY?
WOW, THANK YOU.
IT'S HONEY FROM AN APIARY AROUND HERE.
I MEAN, THE HIGHEST QUALITY FOIE GRAS MAY NEED TO BE IMPORTED FROM FRANCE,
BUT THERE IS EQUALLY GOOD FOIE GRAS IN HUNGARY OR EVEN JAPAN, SO WE CAN CUT THE COST THERE. THAT EVEN MAKES THINGS MORE FRESH.
WE'RE A BUSINESS, SO WE'VE ACCOUNTED FOR OUR PROFIT.

IT WASN'T JUST A RUMOR. I'M CERTAIN NOW.
...
AND ALL YOU NEED IS GOOD SERVICE AND CAREFUL SEASONING TO MAKE IT TASTE GREAT.
I WAS IN BLISS, AND IT MADE ME WANT TO WORK MY BEST AGAIN.
WHEN I WALKED OUT OF THIS PLACE THE OTHER DAY, THE WORLD SEEMED DIFFERENT.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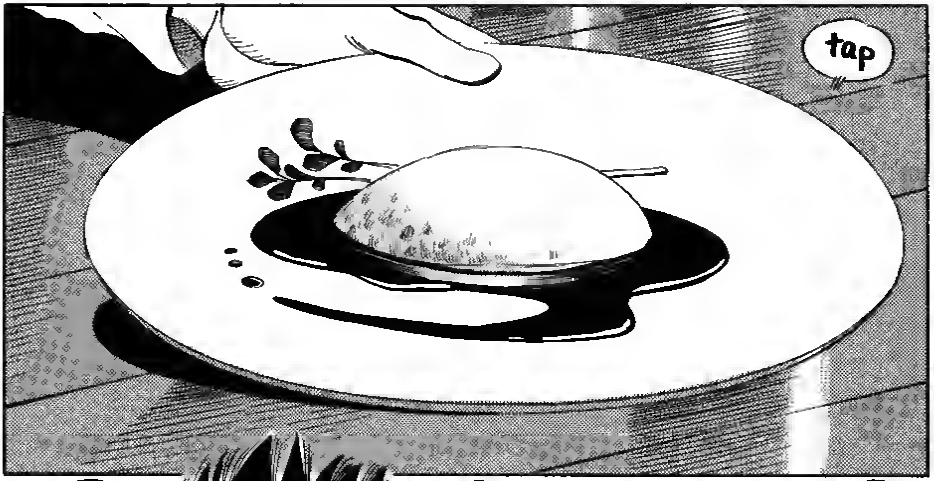
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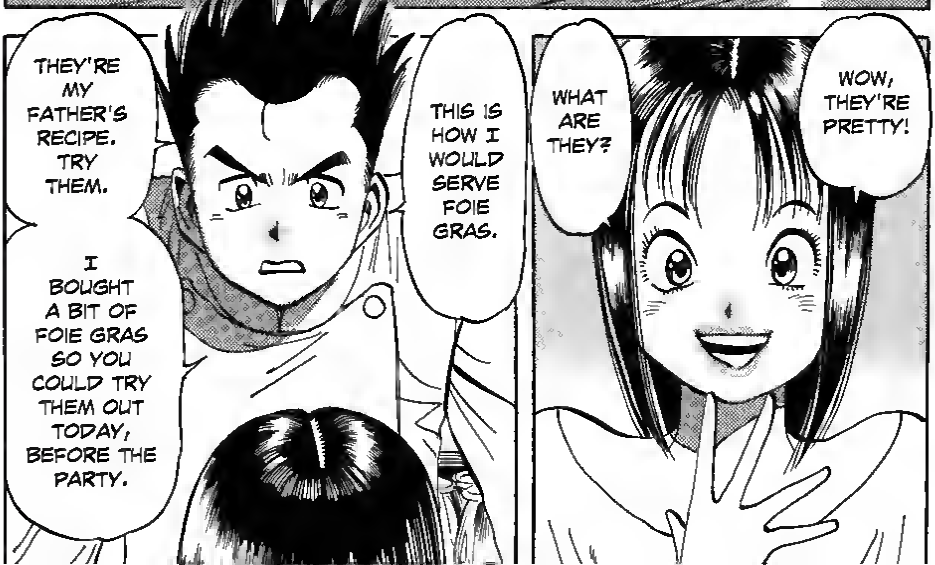
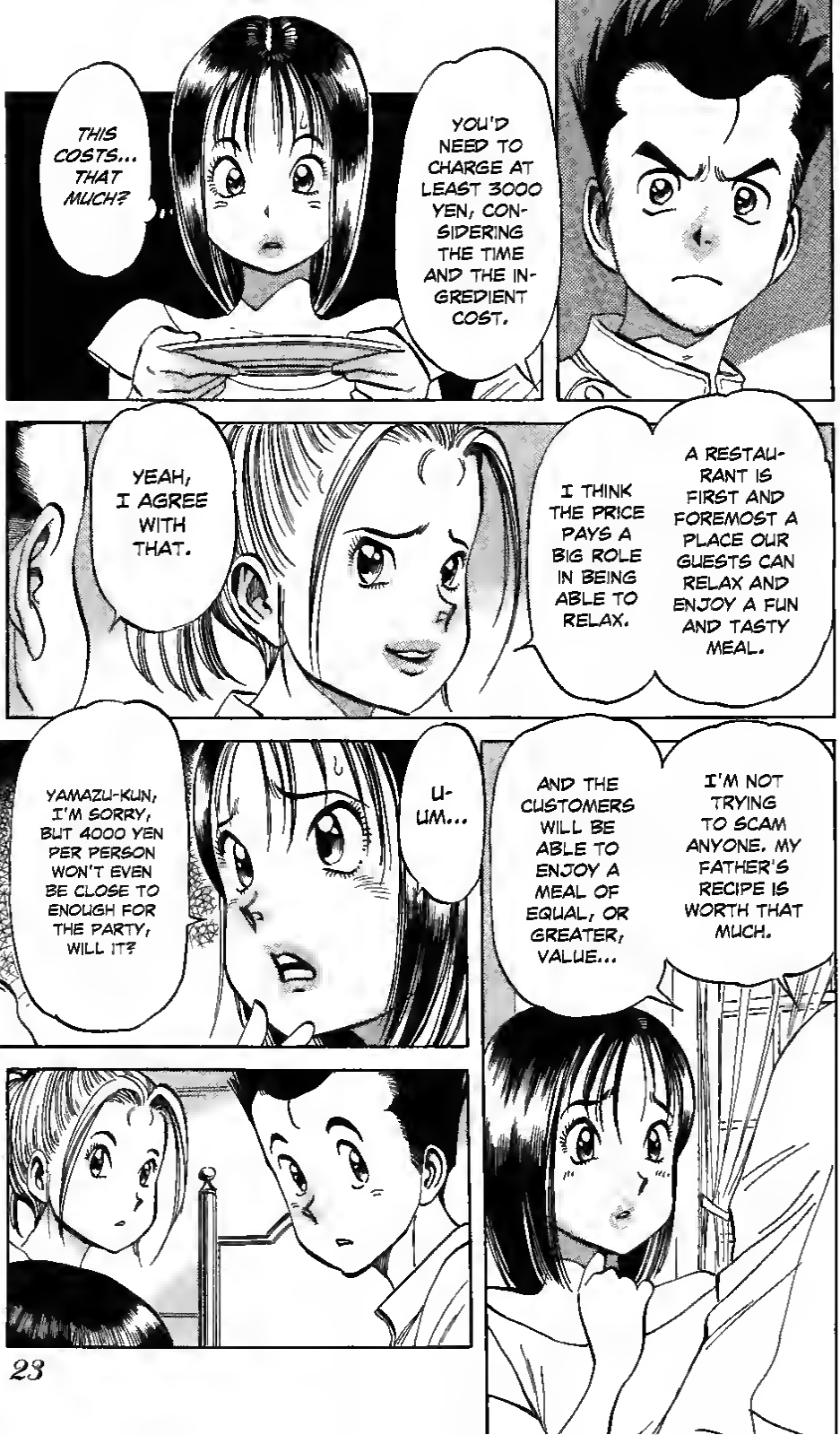
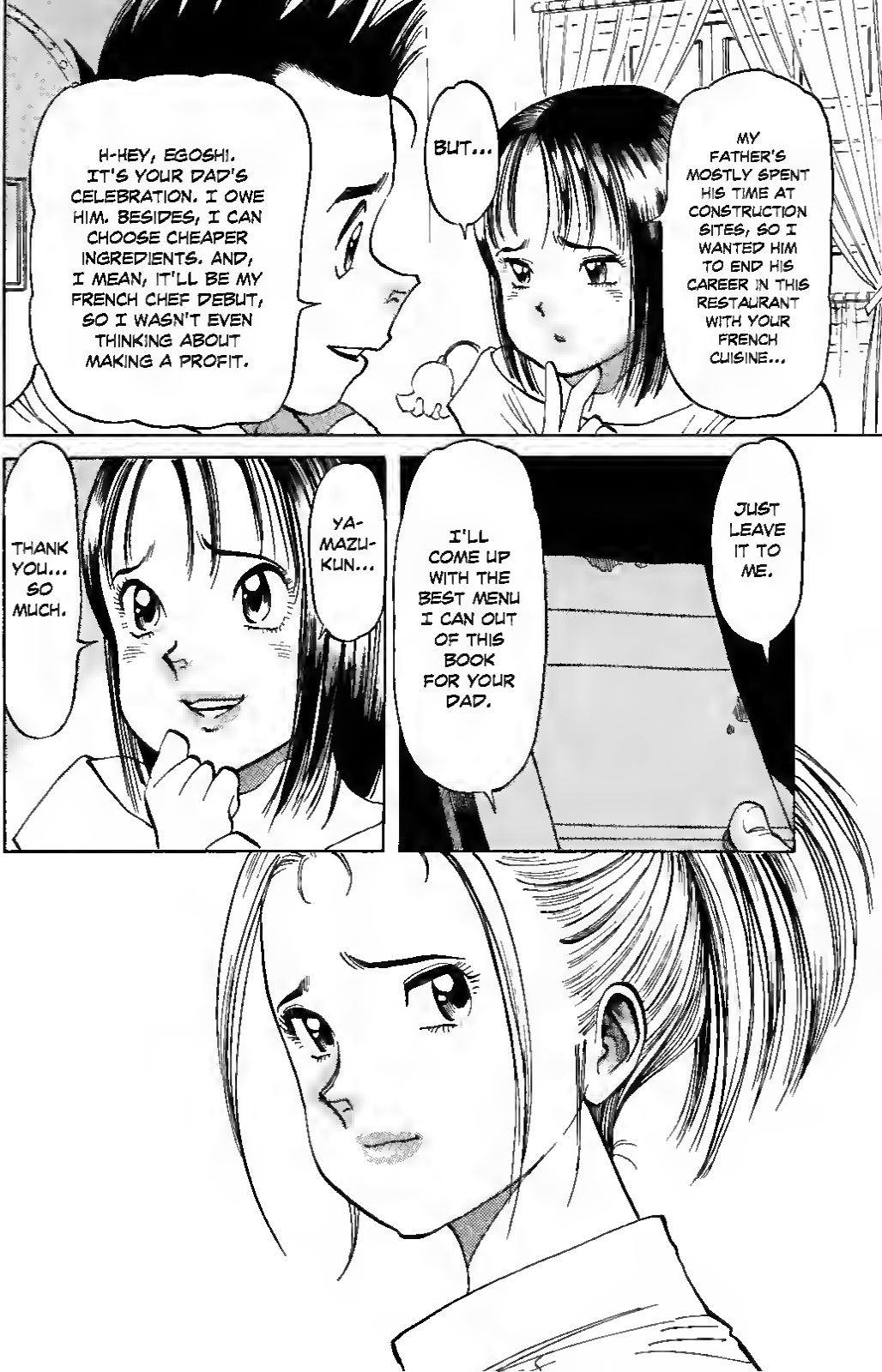

THEY'RE MY FATHER'S RECIPE. TRY THEM.
I BOUGHT A BIT OF FOIE GRAS SO YOU COULD TRY THEM OUT TODAY, BEFORE THE PARTY.
THIS IS HOW I WOULD SERVE FOIE GRAS.
WHAT ARE THEY?
WOW, THEY'RE PRETTY!

I'VE NEVER HAD FOIE GRAS BEFORE.
click
click
WILD RICE AND TRUFFLE RISOTTO TOPPED WITH FOIE GRAS.
WOW! THE EGG FEELS SPONGY AND IS CREAMY ON THE INSIDE.
click
AND THIS IS AN OMELET FILLED WITH FOIE GRAS AND MUSHROOMS AND SIMMERED IN CREAM.
WOW... JUST WOW!
THE FOIE GRAS MELTS IN YOUR MOUTH AND MIXES REALLY WELL WITH THE RISOTTO.
mmm
THEY'RE BOTH SO REFINED... SO THIS IS REAL FRENCH CUISINE...
WOOOOOOW. THEY'RE BOTH SO GOOD I COULD MELT.

SHE USED FOIE GRAS LIKE IT WAS COMMONERS' FOOD. WHERE'S THE BEAUTY IN THAT?
YUKO-SAN'S JUST UNBELIEVABLE.
EXACTLY!
YUKO-SAN, CAN'T WE START PUTTING SOME OF MY COOKING ON THE MENU TOO?
DID YOU COOK THEM? THEY'RE DONE WELL.
MY... THOSE DISHES ...
BUT... THAT FOIE GRAS RICE BOWL LOOKED REALLY GOOD, TOO.
WELL, I'M SURE IT TASTED GOOD, BUT THERE'S A CERTAIN WAY OF DISPLAYING FOOD IN FRENCH CUISINE.
HOW MUCH ARE YOU PLANNING TO SELL THOSE FOR?


THIS COSTS... THAT MUCH?
YOU'D NEED TO CHARGE AT LEAST 3000 YEN, CONSIDERING THE TIME AND THE INGREDIENT COST.
YEAH, I AGREE WITH THAT.
I THINK THE PRICE PAYS A BIG ROLE IN BEING ABLE TO RELAX.
A RESTAURANT IS FIRST AND FOREMOST A PLACE OUR GUESTS CAN RELAX AND ENJOY A FUN AND TASTY MEAL.
YAMAZU-KUN, I'M SORRY, BUT 4000 YEN PER PERSON WON'T EVEN BE CLOSE TO ENOUGH FOR THE PARTY, WILL IT?
U-UM...
AND THE CUSTOMERS WILL BE ABLE TO ENJOY A MEAL OF EQUAL, OR GREATER, VALUE...
I'M NOT TRYING TO SCAM ANYONE. MY FATHER'S RECIPE IS WORTH THAT MUCH.


H-HEY, EGOSHI. IT'S YOUR DAD'S CELEBRATION. I OWE HIM. BESIDES, I CAN CHOOSE CHEAPER INGREDIENTS. AND, I MEAN, IT'LL BE MY FRENCH CHEF DEBUT, SO I WASN'T EVEN THINKING ABOUT MAKING A PROFIT.
BUT...
MY FATHER'S MOSTLY SPENT HIS TIME AT CONSTRUCTION SITES, SO I WANTED HIM TO END HIS CAREER IN THIS RESTAURANT WITH YOUR FRENCH CUISINE...
THANK YOU... SO MUCH.
YA-MAZU-KUN...
I'LL COME UP WITH THE BEST MENU I CAN OUT OF THIS BOOK FOR YOUR DAD.
JUST LEAVE IT TO ME.

THANKS FOR WALKING ME HOME.
SAY, WHY DO YOU CALL YOUR MOM BY HER NAME? ISN'T SHE YOUR MOM?
SHE JUST MARRIED MY FATHER, THAT'S ALL.
AND FOR ONLY THREE DAYS, TO BOOT.
MY FATHER HAD NO CHOICE BUT TO TRUST THAT WOMAN WITH HIS DREAM, HIS DOLL-HOUSE.
BUT THIS IS WRONG.
WHAT YUKO-SAN'S DOING ISN'T MY FATHER'S DREAM.
BUT SHE BRINGS IN A LOT OF PEOPLE, AND THEY'RE ALL SO HAPPY...
I THINK YUKO'S COOKING AND SERVICE ARE FIRST CLASS.

THEY'RE NOT FIRST CLASS! SHE'S LOWERING THE STANDARDS TO MATCH THE CUSTOMERS! SHE'S JUST KISSING ASS!
SHE CAN'T MAKE ANY OF MY FATHER'S RECIPES! SHE HASN'T INHERITED THEM!
THAT'S WHY SHE COMBINED FOIE GRAS WITH A RICE BOWL!
WHEN I WAS A KID, I WASN'T GOOD ENOUGH TO SAY ANYTHING ABOUT HER METHODS,
BUT WHEN I FOLLOWED MY FATHER'S RECIPE AND MADE WHITE SAUCE AFTER FINALLY LEARNING TO USE A KNIFE...
I FELT ELECTRIFIED.
IT WAS AMAZING.
I COULDN'T BELIEVE I'D COOKED IT. THE SOFT AND DENSE TASTE... IT WAS LIKE MAGIC. I WAS TREMBLING FROM SHEER ASTONISHMENT.
I THOUGHT IT WAS "THE GOLDEN RECIPE."
THIS NOTEBOOK IS A RECORD OF THE IDEAL MENU MY FATHER WAS WORKING TOWARD.

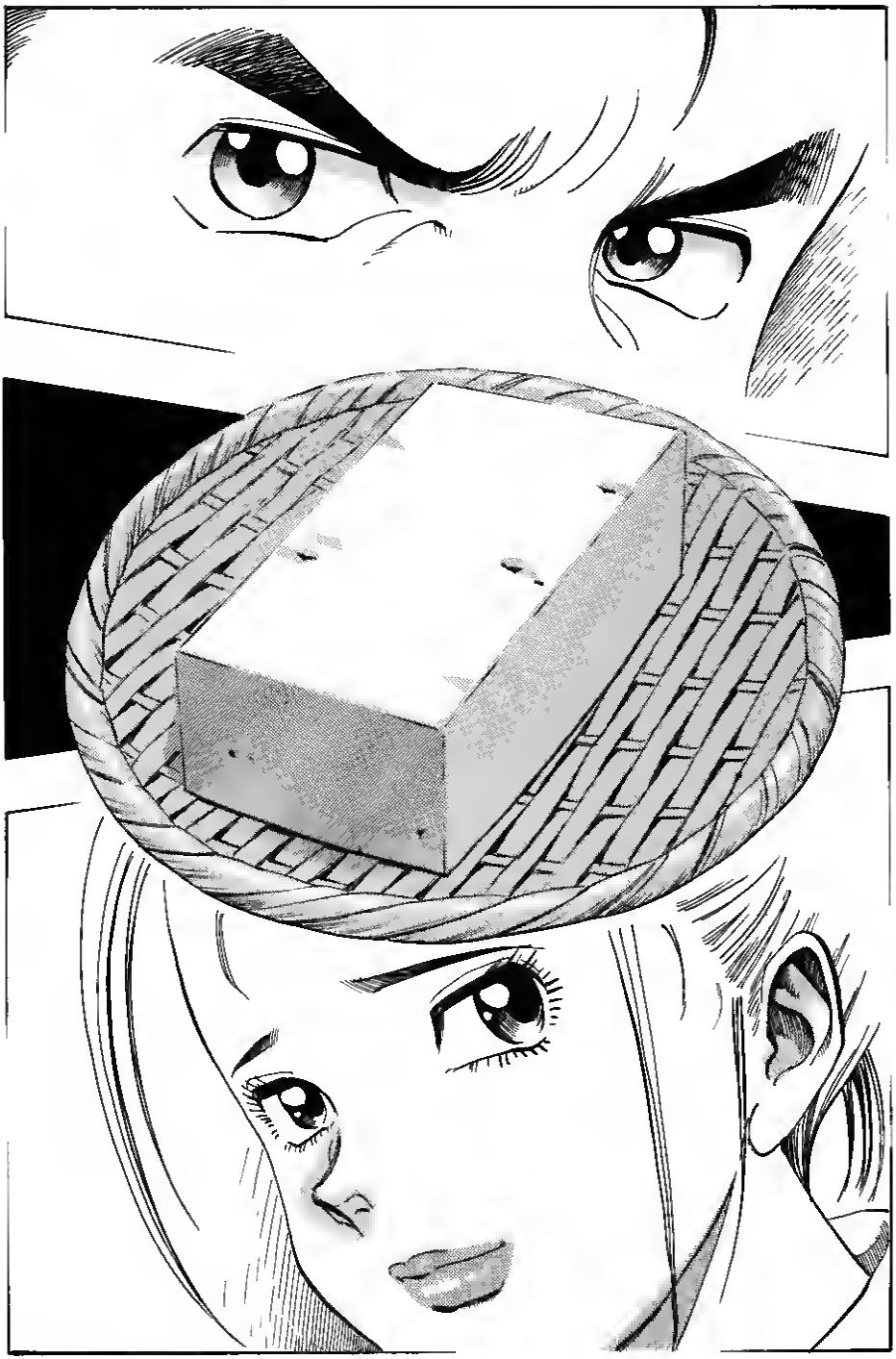
I STILL HAVE A LOT TO WORK ON, BUT THERE'S ONE THING I KNOW AFTER RECREATING EACH RECIPE ONE BY ONE.
THAT WOMAN'S MADE DOLLHOUSE INTO SOMETHING UNSIGHTLY.
SHE'S BEEN SMASHING MY FATHER'S DREAM TO PIECES.
MY FATHER BUILT DOLLHOUSE, AND DOLLHOUSE IS SUPPOSED TO RECREATE MY FATHER'S PERFECT RECIPES.
THAT'S MY FATHER'S DREAM! AND THE WAY IT SHOULD BE! I'LL MAKE DOLLHOUSE RIGHT!
BUT THAT MAN WASN'T THE ONLY ONE WHO MENTIONED BLISS.
HUH?
OTHER PEOPLE HAVE SAID THAT THEY FEEL BLISS
AND SEE THE WORLD IN A NEW LIGHT AFTER GOING THERE.

IF I CAN MASTER MY FATHER'S RECIPES.
WELL I CAN MAKE THE CUSTOMERS FEEL EVEN HAPPIER!
NOT AT ALL. I'M THANKFUL I GET TO EAT SO MUCH.
はっはっはっ
I'M SORRY FOR MAKING YOU TRY OUT MY COOKING ON THE RARE OCCASIONS YOU COME HERE.
KOSUKE-KUN, YOU'VE IMPROVED.
I FEEL SO AT HOME HERE.
phew
MAYBE SHE HATES ME.
AI WON'T EVEN COOK FOR ME.
BUT AT LEAST YOU GOT A WONDERFUL NEW MOTHER.
YOU ALSO LOST YOUR MOTHER YOUNG, DIDN'T YOU? AND YOUR FATHER WHEN YOU WERE EIGHT...
I MEAN, I HAD HER WHEN I WAS FORTY-FOUR, AND HER MOTHER PASSED AWAY WHEN SHE WAS FIVE...

I'M ALMOST RETIRING. I NEEDED TO TAKE CARE OF AI UNTIL SHE TURNED TWENTY, SO I'VE WORKED MY HEART OUT. VOLUNTEERED TO DO OVERTIME.
SHE MUST'VE FELT LONELY WHEN I HAD TO GO FAR FOR OVERNIGHT JOBS...
BUT THEN AI SAID THAT SHE'D THROW ME A RETIREMENT PARTY AT DOLLHOUSE.
I WAS SO HAPPY.
HEY UNCLE, FOR THE PARTY, I'M IN CHARGE OF THE FOOD FOR THE FIRST TIME!
WHAT DO YOU WANT TO EAT? MY FATHER LEFT RECIPES FOR EVERYTHING.
WELL, LET'S SEE...
HOW ABOUT TOFU?

TOFU?!
HM...
OH...
NEVER MIND WHAT I SAID, KOSUKE-KUN. I'LL EAT ANY-THING.
NO, I'M SURE MY FATHER LEFT RECIPES FOR TOFU DISHES TOO.
IT'S YOUR WISH. I'LL PRE-PARE YOU THE FINEST TOFU FRENCH CUISINE!
LOOK FORWARD TO IT!
EGOSHI-SAN.

I WOULD ALSO LIKE TO PREPARE A TOFU DISH FOR THE PARTY.
AND IT WILL BE WELL WITHIN THE BUDGET AS WELL. MAY I?
O-OF COURSE! THAT'D BE WON-DERFUL!
TWICE AS MUCH TO LOOK FORWARD TO!

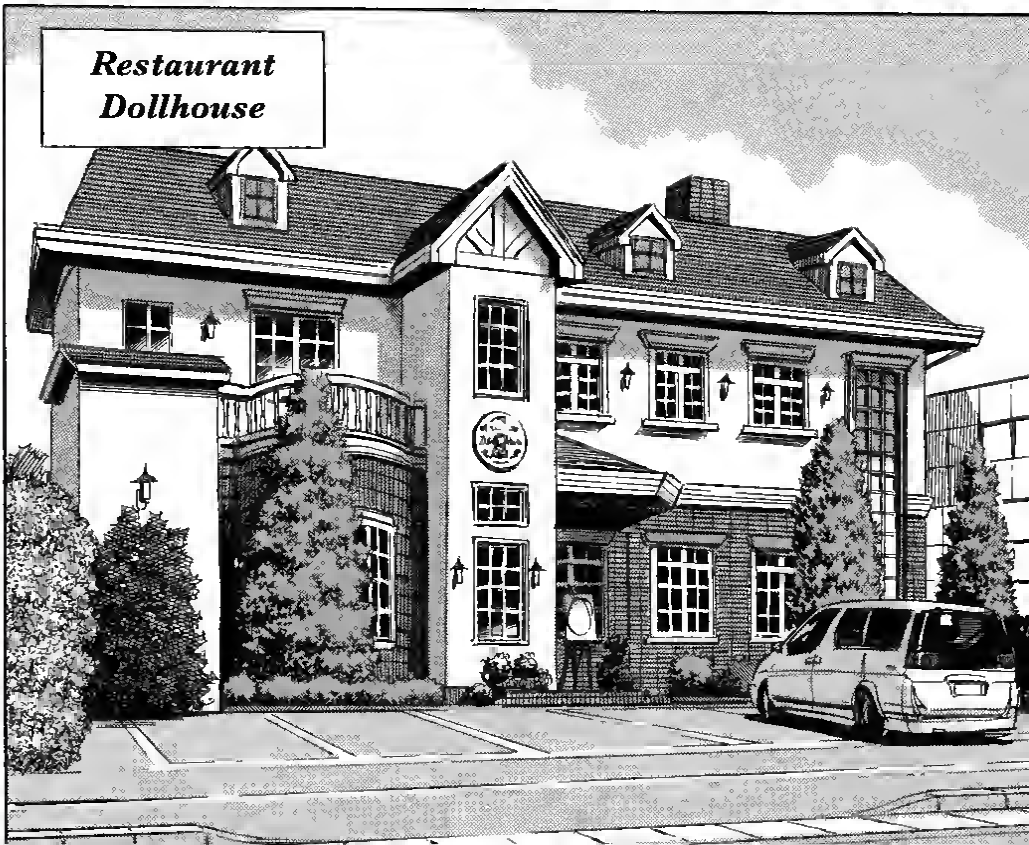


[Chapter 2]
Chapter Tofu
<Part 2>

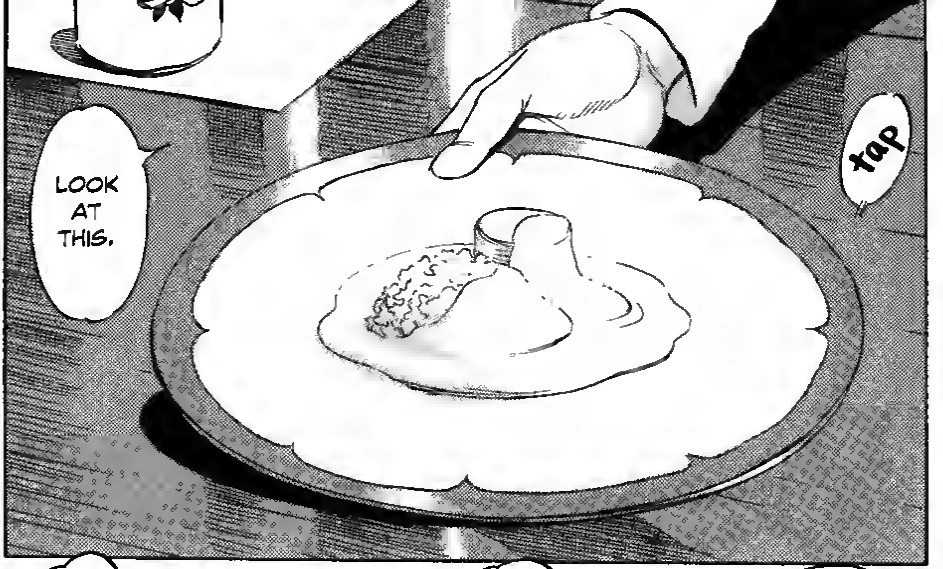
French Restaurant
Bon Voyage
YEAH, I'M LOOKING THROUGH MY FATHER'S RECIPES, BUT...
WELL, KOSUKE, THIS MEAT'S FOR THE CHEFS. WANT TO COOK IT?
TOFU, HUH...
Chef Akira Hirata
(Age 36)
LEFT-OVER FROM BEEF FILLET?
PAY CLOSE ATTENTION TO THE SOUND AND COLOR.

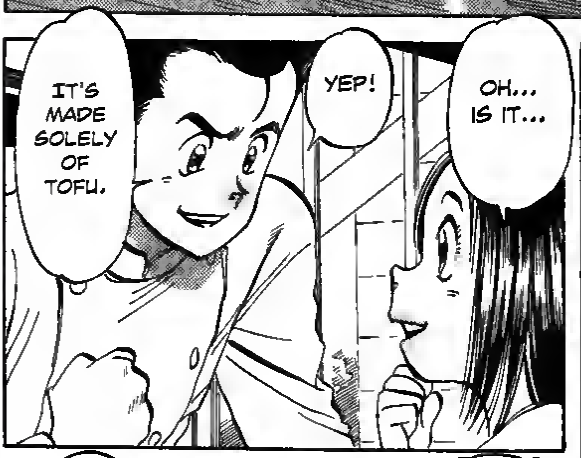
WHILE HE WAS STUDYING IN FRANCE, TOFU WAS FORBIDDEN BY LAW,
I'M SURE TERU HAS SOME TOFU RECIPES IN THE BOOK.
sizzle
IN THE NOUVELLE CUISINE APPROACH.
BUT WHEN HE CAME BACK, GOURMET HAD BECOME POPULAR EVERYWHERE, AND EVEN FRANCE WAS LOOKING FOR NEW INGREDIENTS FROM AROUND THE WORLD.
SO WHEN TERU WAS KITCHEN STAFF AT SAVOY HOTEL, HE WAS GIVEN A LOT OF FREEDOM. AND I'M SURE HIS GENIUS PLAYED A ROLE AS TO WHY.
peel peel
IT MEANS TO MAKE EVERY DISH MEANINGFUL.
I'M SURE YOU'LL FIND SOME TOFU DISH IN HIS NOTEBOOK.
LOOK A LITTLE HARDER.
sizzle

WHA...? CRAP! I'M SO SORRY!
IDIOT! I TOLD YOU TO PAY CLOSE ATTENTION! THAT'S OVER-COOKED!
twitch

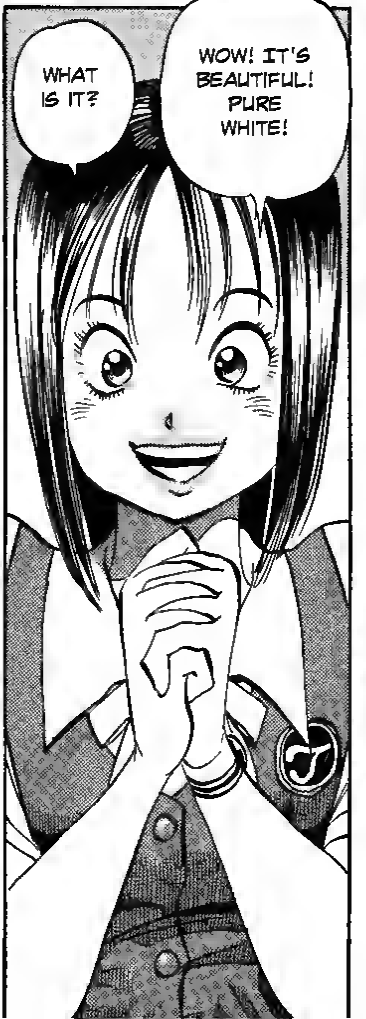

Restaurant Dollhouse

HELLO.
カラ〜ン
MAY I COME IN?
OH, AI-CHAN. WELCOME.
WE JUST CLOSED FOR LUNCH.
OH... SHOULD I GO FLIP THE SIGN?
THANK YOU, BUT DON'T WORRY ABOUT IT.
HEY, EGOSHI!
YOU'RE LATE! HURRY OVER HERE.


LOOK AT THIS.
tap


IT'S MADE SOLELY OF TOFU.
YEP!
OH... IS IT...

THIS IS JUST A SIDE DISH, BUT GUESS WHAT? I FOUND TOFU-BASED HORS D'OEUVRES IN MY FATHER'S RECIPES!
TOFU DIPPING PASTE, TOFU PATTY WRAPPED IN TOFU SKIN, AND TOFU SAUCE MIXED WITH SOME BROTH.

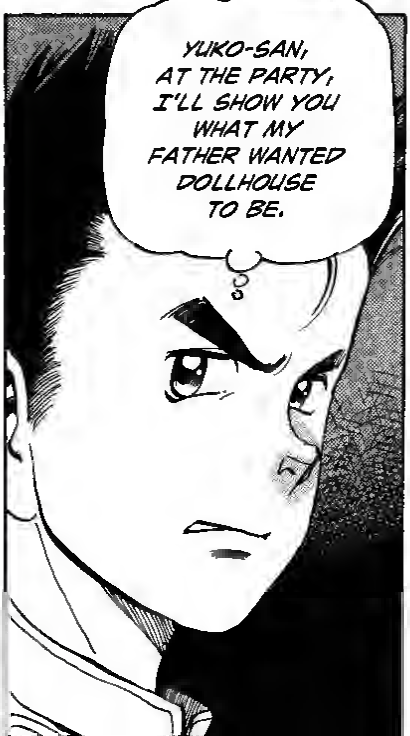

WHAT IS IT?
WOW! IT'S BEAUTIFUL! PURE WHITE!

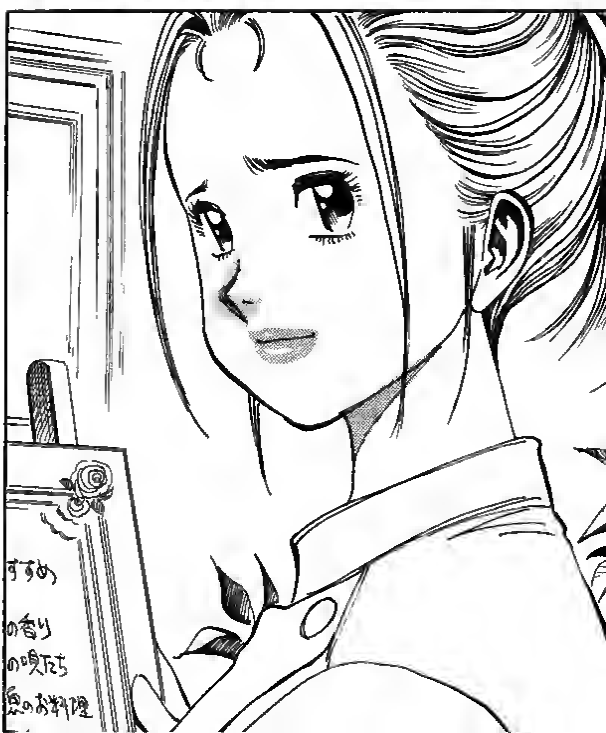
LOOK FORWARD TO YOUR DAD'S RETIREMENT PARTY, EGOSHI! I'LL SERVE YOU THE BEST FRENCH COOKING POSSIBLE!
MY FATHER WAS AMAZING! HE DIDN'T DO IT JUST TO BE DIFFERENT. HE BLENDED THE TASTE AND TEXTURE OF TOFU PERFECTLY INTO FRENCH CUISINE.
HE HAS NO COMMON SENSE. WHY WOULD HE ASK TO EAT A TOFU DISH WHEN I TOLD HIM IT'LL BE REAL FRENCH CUISINE?
I'M SORRY, YAMAZU-KUN, FOR CAUSING YOU SO MUCH TROUBLE. MY FATHER'S JUST SO SENILE.
...
MY FATHER SOUNDED EXCITED.
OH... AND YUKO'S ALSO COOKING A TOFU DISH, RIGHT?
WHY DON'T YOU LIKE HER A LITTLE MORE?
HEY, YAMAZU-KUN...
SHE SHOULD KNOW HER PLACE.

HE'S ALWAYS BETRAYED ME...
click
click
HE WAS ALWAYS WORKING, NEVER HOME.
DO YOU REMEMBER "BRING YOUR DAD TO SCHOOL DAY"?
YOU'RE ONE TO TALK, EGOSHI.
HE'S A GOOD FATHER, BUT YOU ALWAYS AVOID HIM.
YOU DON'T KNOW ANY-THING!
I WAS SO HAPPY, MY HEART WAS RACING ALL DAY.
HE WAS ALWAYS TOO BUSY TO MAKE IT, BUT THAT ONE DAY, HE SAID HE COULD.

AND, ON TOP OF THAT...
HE CAME IN HIS WORK CLOTHES ...
BUT...
HEY, DID YOUR GRANDPA COME TODAY, AI-CHAN?
WHY IS IT YOUR GRANDPA? IS YOUR DADDY BUSY WORKING?
HUH?
THAT CAN'T BE YOUR DAD. THAT'S YOUR GRANDPA, RIGHT?
Y-YEAH, THAT'S MY GRANDPA.
I DON'T HAVE A DADDY!

I DIDN'T HAVE A FATHER.
...BUT HE'S GOTTEN SO OLD NOW.
AND HE RAISED ME THIS FAR, SO... YOU KNOW.
CELEBRATING HIS RETIREMENT IS THE LEAST I CAN DO.
RIGHT?
YEAH.


YUKO-SAN, AT THE PARTY, I'LL SHOW YOU WHAT MY FATHER WANTED DOLLHOUSE TO BE.

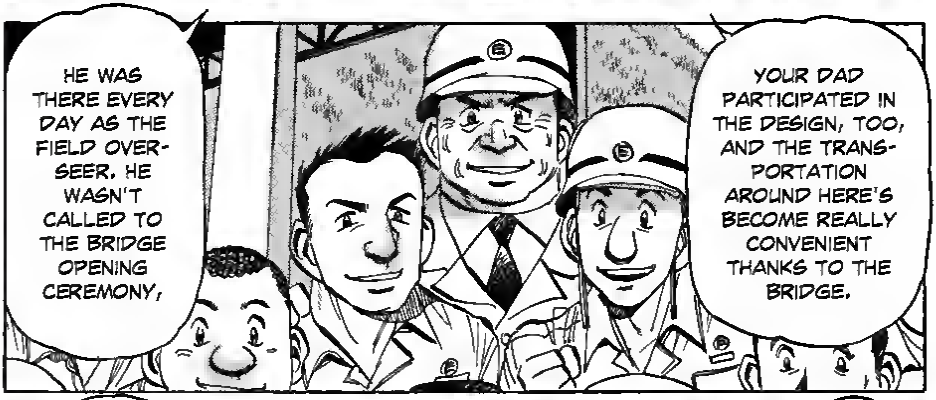


We are closed today due to a reserved party
- Dollhouse
BOSS!
EGOSHI-SAN, THANK YOU FOR ALL THESE YEARS.
BOSS.
BOSS.
BOSS.

HEY BOSS!
slam
stomp stomp
HEY! YOUNG-STERS!
YOU MADE IT!
WOULDN'T MISS IT FOR THE WORLD!
SORRY WE'RE LATE.
WE WERE JUST FINISHING UP A FEW THINGS.
WELCOME TO DOLL-HOUSE.
SHALL I LEND YOU OUR TIES?
HM?
OH... SORRY... WE DIDN'T REALIZE ...
DON'T WORRY! THERE'S NO NEED TO CHANGE!

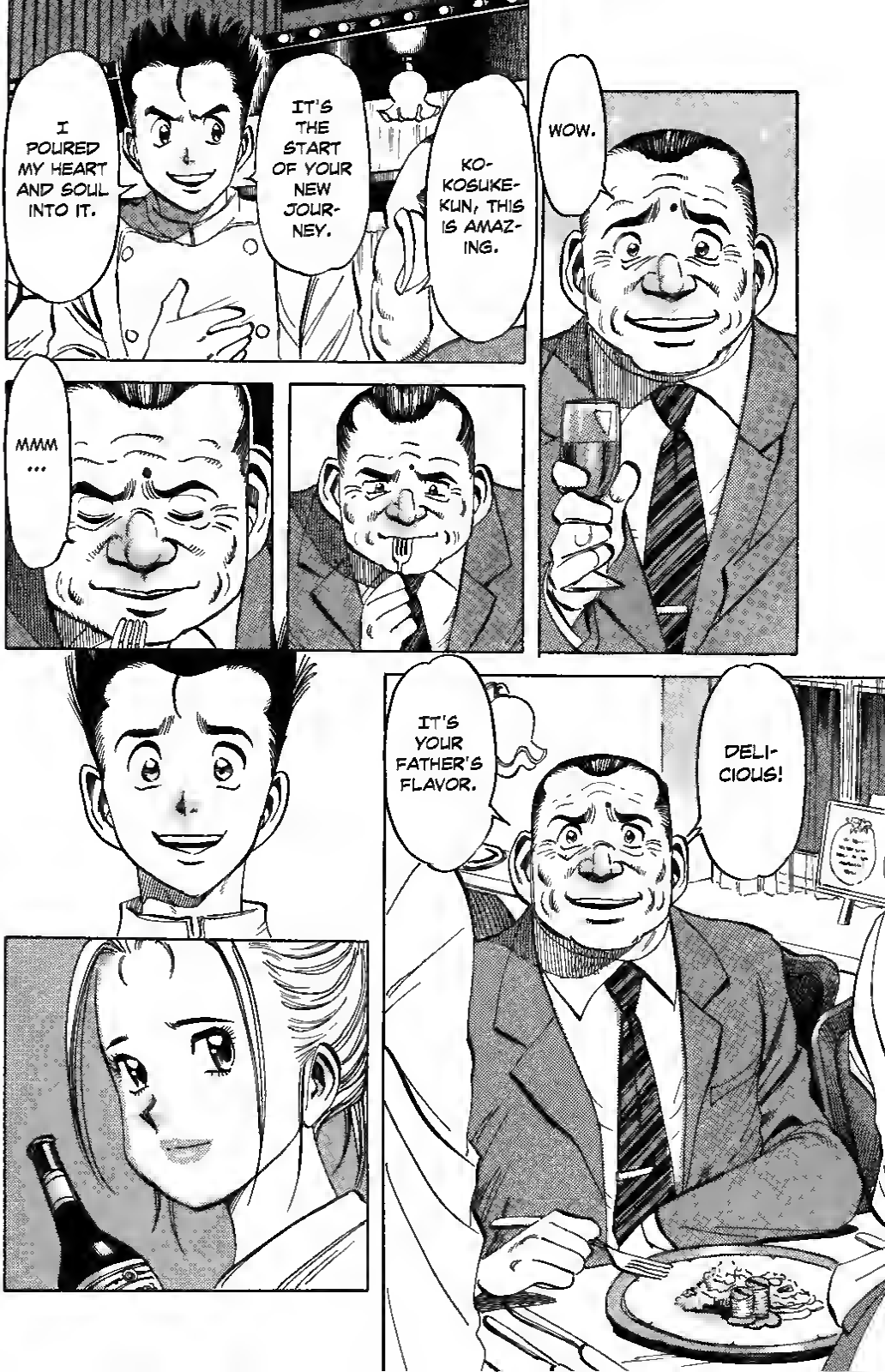
SO-SORRY ...
WHA ...?
IT'S NO PROB-LEM AT ALL.
THIS IS EGOSHI-SAN'S RETIREMENT PARTY, AFTER ALL. PLEASE HAVE FUN.
...
TO YOUR SEATS, PLEASE.
hm?
OH, IS THAT AI-CHAN ?
I'LL BEGIN PREPAR-ING THE FOOD.
HERE, LOOK AT THIS. THIS WAS HIS LAST WORK!
THANKS FOR DO-ING THIS TODAY. HE LOOKS SO HAPPY.
AI-CHAN, YOU'VE BECOME SUCH A CUTIE!

THE GREAT OKUHIDA BRIDGE!
IT WAS A REALLY DIFFI-CULT JOB.

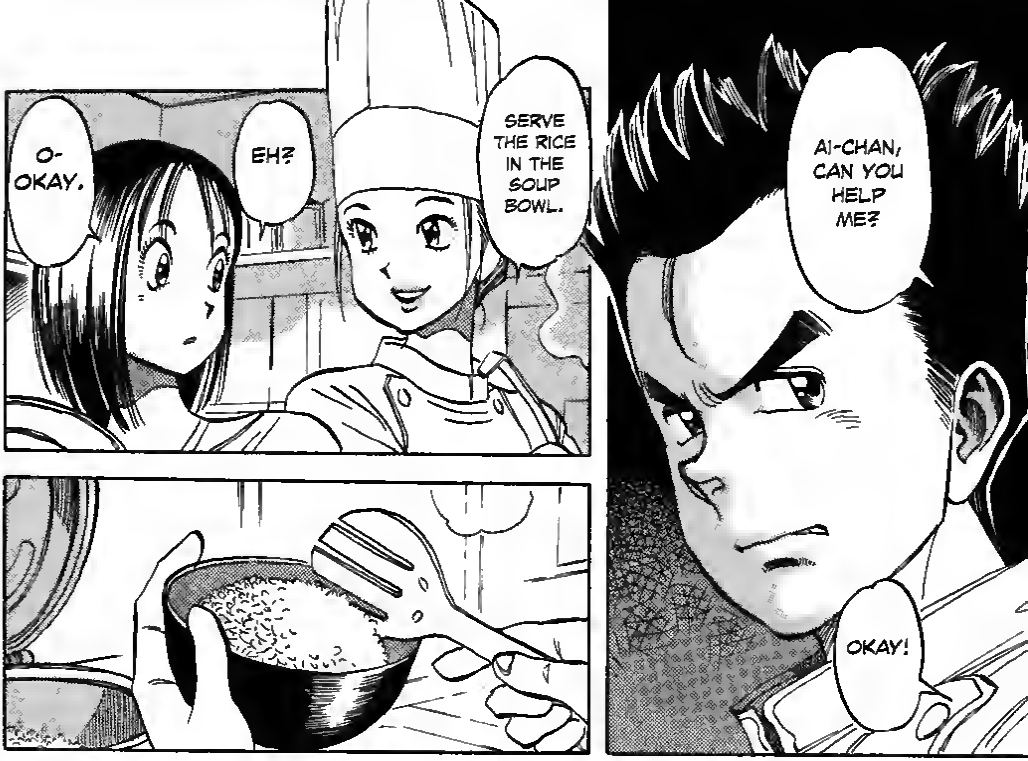

HE WAS THERE EVERY DAY AS THE FIELD OVER-SEER. HE WASN'T CALLED TO THE BRIDGE OPENING CEREMONY,
YOUR DAD PARTICIPATED IN THE DESIGN, TOO, AND THE TRANS-PORTATION AROUND HERE'S BECOME REALLY CONVENIENT THANKS TO THE BRIDGE.

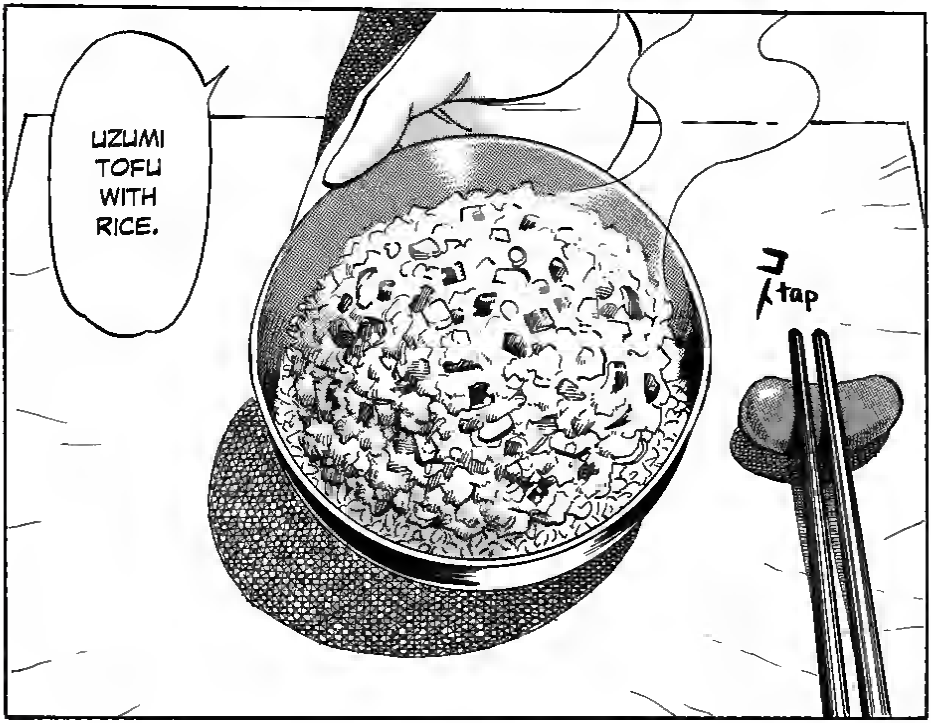
IT'S ALSO THANKS TO HIM THAT WE'RE ALL STILL ALIVE.
BUT HE'S THE MAN WHO BUILT THE BRIDGE, NO MATTER WHAT ANYONE SAYS.

BOSS...
BOSS!
PLEASE DON'T GO!
THIS WAS EGOSHI-SAN'S PERSONAL REQUEST.
EVERYONE, PLEASE FIND YOUR TABLES. I'LL START SERVING THE HORS D'OEUVRES.
tap
BERKSHIRE PIG WRAPPED IN PIE CRUST, TOFU TOPPED WITH DIPPING SAUCE, SALMON AND TRUFFLE WRAPPED IN TOFU SKIN, AND A TOFU AND ASPARAGUS OPEN OMELET FINISHED WITH TOFU SAUCE.
UNCLE, IT'S A TOFU PARADE. MY FATHER LEFT SOME TOFU RECIPES.
Oooh

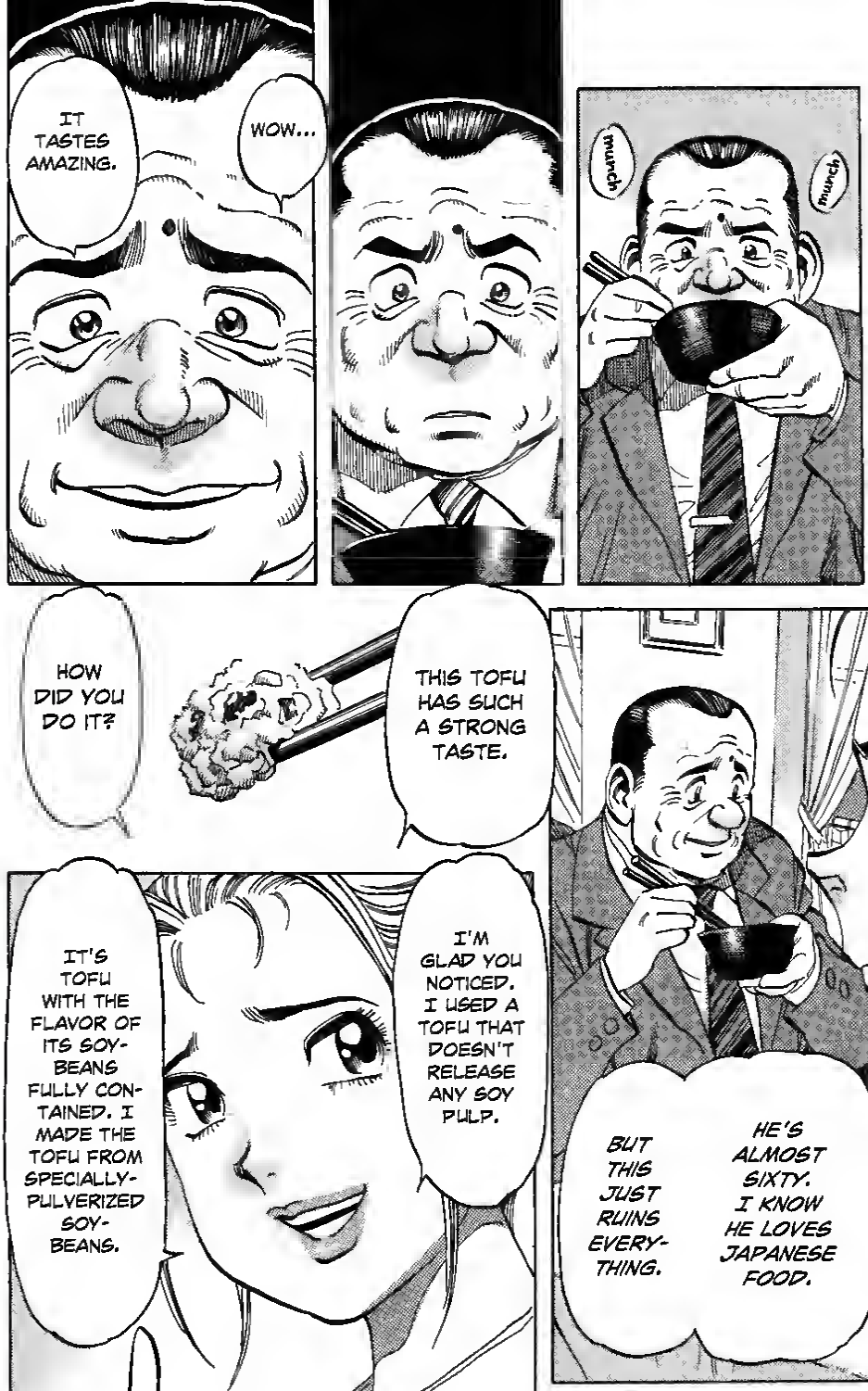

I POURED MY HEART AND SOUL INTO IT.
IT'S THE START OF YOUR NEW JOURNEY.
KO-KOSUKE-KUN, THIS IS AMAZ-ING.
WOW.
MMM ...
IT'S YOUR FATHER'S FLAVOR.
DELI-CIOUS!

THIS TOFU IS CLEVERLY BLENDED INTO THE ENTIRE DISH.
THE TEXTURE OF TOFU IS ALSO STILL THERE.
THE LITTLE BOY YOU USED TO BE HAS GROWN UP TO THE POINT WHERE YOU CAN RECREATE YOUR FATHER'S FLAVORS ...
THERE COULD BE NO BETTER WAY TO RETIRE FOR ME.
THANK YOU VERY MUCH!
I'LL BRING OUT THE MAIN DISH.
CAN I ASK FOR RICE INSTEAD OF BREAD?
IT FEELS MORE NATURAL FOR ME.
UM... MAY I ALSO BRING OUT A DISH FOR YOUR CELEBRATION?
YES, THAT WOULD BE WONDERFUL.

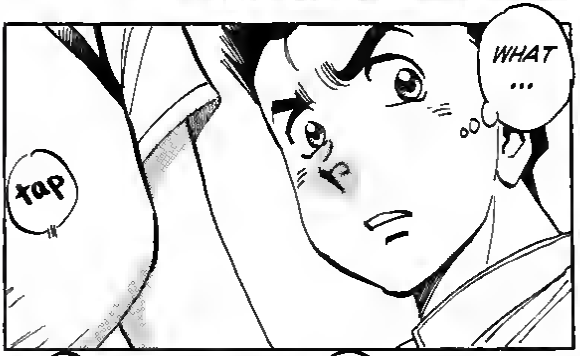

AI-CHAN, CAN YOU HELP ME?
OKAY!
SERVE THE RICE IN THE SOUP BOWL.
EH?
O-OKAY.

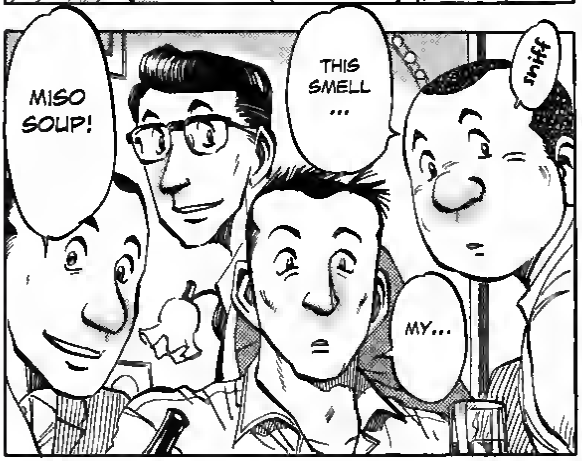

UZUMI TOFU WITH RICE.
tap

UGH ...
I SOAKED UP THE MOISTURE FROM TOFU, SIMMERED WILD VEGETABLES AND MUSHROOMS WITH JAPANESE BROTH, AND SERVED IT WITH RICE.
ENJOY.
WHAT YOU SERVED ISN'T WHAT MY FATHER WANTED DOLLHOUSE TO SERVE!
STOP TRYING TO STEAL THE SHOW! I GET THAT YOU'RE TRYING TO MAKE HIM LIKE YOU WITH YOUR PETTY "SURPRISE SURPRISE" ACT, BUT YOU'RE RUINING MY MENU!


IT TASTES AMAZING.
WOW...
munch
munch
HOW DID YOU DO IT?
THIS TOFU HAS SUCH A STRONG TASTE.
I'M GLAD YOU NOTICED. I USED A TOFU THAT DOESN'T RELEASE ANY SOY PULP.
IT'S TOFU WITH THE FLAVOR OF ITS SOY-BEANS FULLY CONTAINED. I MADE THE TOFU FROM SPECIALLY-PULVERIZED SOY-BEANS.
HE'S ALMOST SIXTY. I KNOW HE LOVES JAPANESE FOOD.
BUT THIS JUST RUINS EVERY-THING.

TOFU THAT DOESN'T RELEASE ANY SOY PULP?
NORMALLY, SOYBEANS ARE PULVERIZED WITH A BLENDER, SO THEY CHANGE COLOR FROM THE HEAT AND BECOME DIFFICULT TO MIX WITH WATER.
SOYBEANS ACTUALLY CARRY OIL, SO THEY'RE DIFFICULT TO MIX WITH WATER TO BEGIN WITH. AND THAT'S WHY THEY RELEASE SOY PULP.
HOWEVER, THIS TOFU STORE TURNS SOYBEANS INTO POWDER VIA AIR PRESSURE. SO, WITH THAT POWDER,
I MADE TOFU WITH ALL OF THE SOYBEAN'S FLAVOR CONTAINED, A TOFU THAT DOESN'T RELEASE ANY PULP.
YOUR LATE WIFE MADE TOFU HERSELF, RIGHT? SO I ASSUMED YOU HAD A SPECIAL ATTACHMENT IT...
ALL OF THE SOY-BEANS' FLAVOR...
THIS IS JUST AMAZ-ING.
THERE'S A SOUP THAT GOES PERFECTLY WITH IT.
AI-CHAN, CAN YOU BRING IT OUT?


WHAT ...
tap


MISO SOUP!
THIS SMELL ...
sniff
MY...

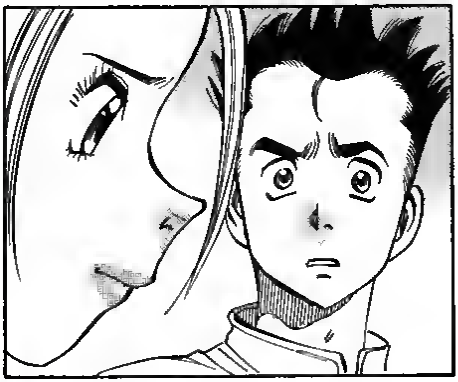
Ai...

YOU REMEM-BERED ...
THE TOFU MISO SOUP ...
sip
BLOW
phew

MAIN DISH!
FOR A DAY LIKE THIS, THIS IS THE PERFECT

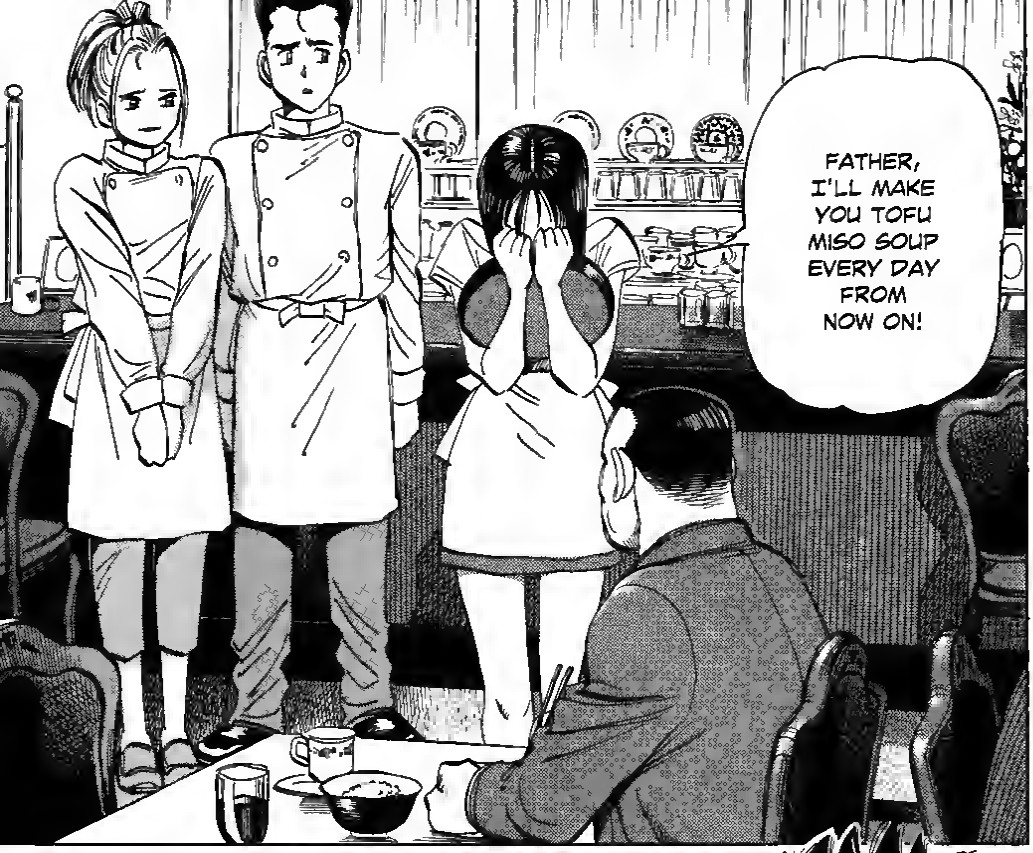
JUST DELICIOUS!
DELICIOUS!

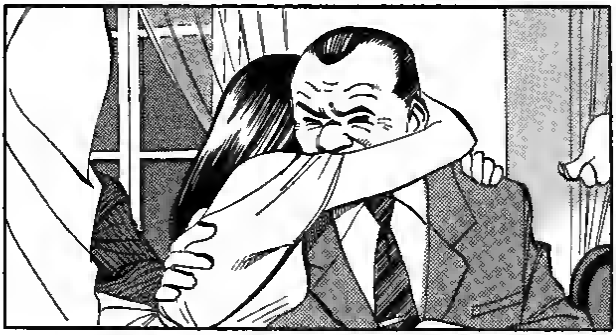
sniff

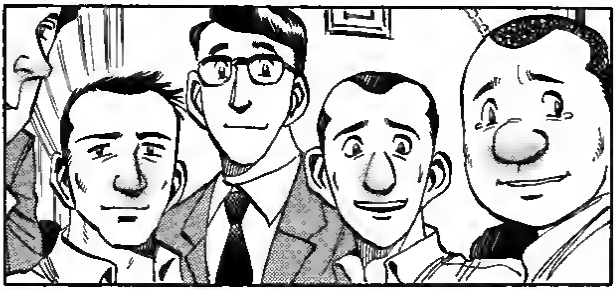


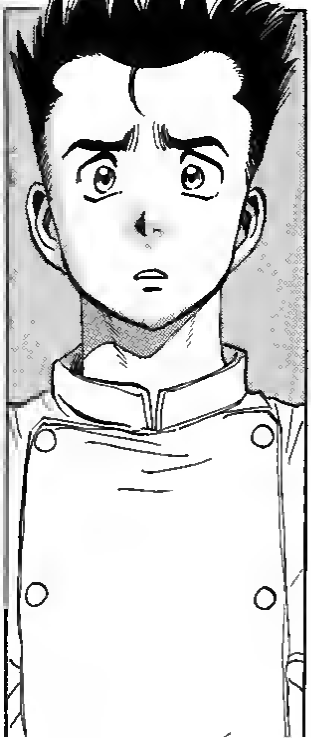
KOSUKE-KUN, I DON'T THINK I'VE TOLD YOU,
BUT THIS ONE TIME I CAME BACK FROM A LONG BUSINESS TRIP, AI MADE ME A TOFU MISO SOUP.
WHAT ...
SHE WAS THROWING FITS, AND TOLD ME "THIS IS ALL THERE IS."
THE TOFU WASN'T EVEN PROPERLY CUT, BUT YOU SEE...
THAT MISO SOUP WAS UNBELIEVABLY GOOD.
IT WAS MY LATE WIFE'S FLAVOR, AND... MY DAUGHTER HAD MADE IT.
I WAS SO HAPPY.

HE WORKED HIS BUTT OFF, SAYING, "I'M OLD, SO I WON'T BE ABLE TO LIVE TO HER TWENTIETH BIRTHDAY."
WE'VE HEARD THAT STORY PRACTICALLY EVERY DAY. AND THE BOSS HAS A LOT OF MONEY SAVED UP IN YOUR BANK ACCOUNT, AI-CHAN.


FATHER, I'LL MAKE YOU TOFU MISO SOUP EVERY DAY FROM NOW ON!







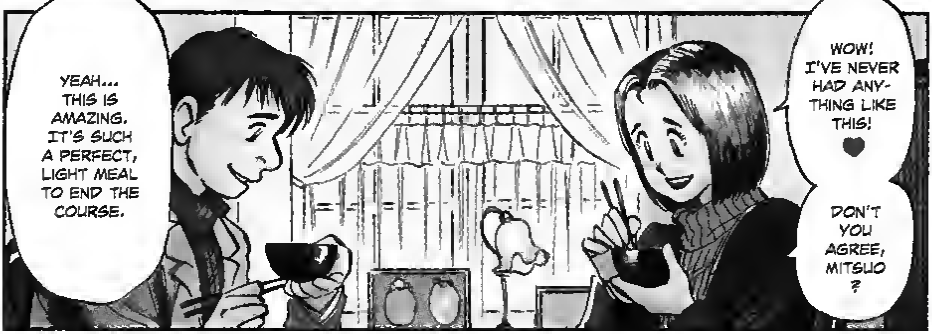
THANK YOU, YUKO-SAN.
THIS PLACE IS TRULY A *RESTAU-RANT THAT ATTRACTS HAPPI-NESS.*
EX-CUSE ME.
I'LL BRING THE NEXT DISH.

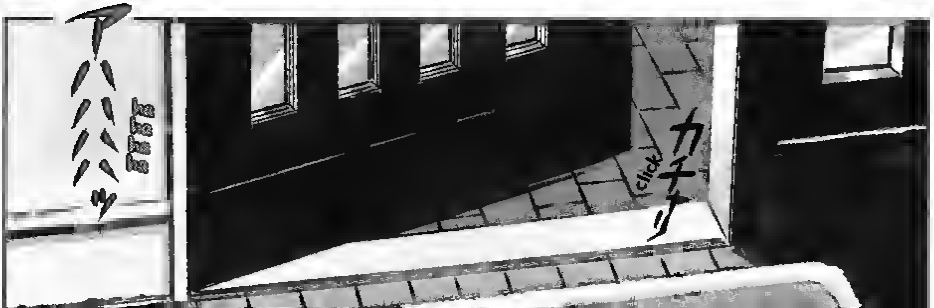
YUKO-SAN.
I WANT A FAVOR!
PLEASE MAKE ME YOUR STU-DENT!
MY FATHER STARTED LOOKING FOR ANOTHER JOB.
I WANT TO BE ABLE TO COOK HIM A LOT OF THINGS.
Ai

WHO ASKED YOU, KOSUKE-KUN?!
WHAT? YOU CAN'T EVEN PEEL A POTATO.
O-OKAY!
FIRST, TIE YOUR HAIR UP.
YUKO-SAN!
I'M STRICT.
Yuko, Kosuke, I'd like the customers to go home feeling happy, seeing the world in a new light.
I'd like a restaurant that can do that.

Restaurant Dollhouse

[Chapter 3]


YEAH... THIS IS AMAZING. IT'S SUCH A PERFECT, LIGHT MEAL TO END THE COURSE.
WOW! I'VE NEVER HAD ANY-THING LIKE THIS!
DON'T YOU AGREE, MITSUO ?



YEAH, DEFINITELY!
HEY, LET'S COME HERE AGAIN, THE TWO OF US.
...
LET'S GET BACK TOGETHER.
SAY, MIHO.
I FORGOT.
WEREN'T WE HERE TO BREAK UP?
... WAIT.
YEAH. HA HA HA! I'VE NEVER SEEN YOU SO HAPPY. YOU LOOK SO PRETTY.
REALLY, MITSUO?
OH...

Hi, everyone! Did you know?
Mothers' breast milk has the effect of strengthening babies' immune systems.
In other words, breast feeding gives babies the power to live.
Sometimes strict, and sometimes gentle, compassion, care,
and a little bit of worry make the best seasoning.
How about tonight, you enjoy your mother's home cooking,
the cooking that raised you, with a heartfelt thank you?

I GUESS IT WAS TRUE. I HEARD THAT PEOPLE WHO COME HERE GO HOME HAPPY.
EH? OH, MY. THANK YOU!
THESE DESSERTS ARE ON THE HOUSE! AS GIFTS.
THANK GOOD-NESS! YOU GUYS ARE BACK TO-GETHER.
MY, THANK YOU.
THAT THEY SEE THE WORLD IN A NEW LIGHT.
IT'S MY ONLY HOPE!
THIS IS THE PLACE!

The restaurant is melody in heart of warm

幸せレストラン

A Restaurant of Bliss

Chapter Oyster

KOSUKE, YOU'RE GONNA HAVE TO REPEAT THE YEAR AT THIS RATE.
WHY DON'T YOU SHOW UP TO CLASS SOME-TIME?
MY DREAM IS TO MAKE MY FATHER'S DREAM COME TRUE, TO MAKE DOLLHOUSE A THREE STAR FRENCH RES-TAURANT.
IT'S OKAY. I DON'T CARE ABOUT GRADUATING HIGH SCHOOL.
KOSUKE

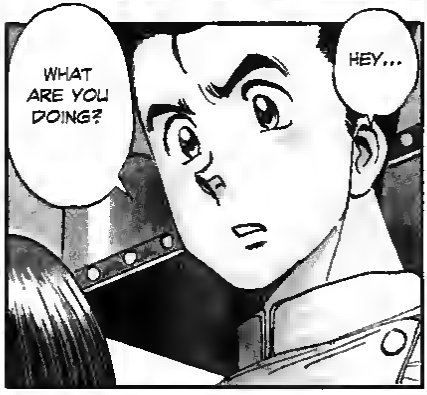
IT MAY BE DIRTY, BUT IT'S A GOLDEN INHERITANCE TO ME!
IT'S THE RECIPE BOOK MY FATHER LEFT ME.
IT'S FULL OF SMEARS. EW.
WHAT'S THAT? IT LOOKS AWFULLY OLD.
THIS IS THE MENU BOOK THAT DOLLHOUSE SHOULD BE SERVING.
OH... SORRY ...
BUT YUKO'S MENU BRINGS IN A LOT OF CUSTOMERS.
IT'S LIKE WE'RE RUNNING A CAFETERIA! NOT A FRENCH RESTAURANT.
SHE SERVES RICE BOWLS, CHAZUKE, AND EVEN NIKUJAGA IF THE CUSTOMERS ASK.

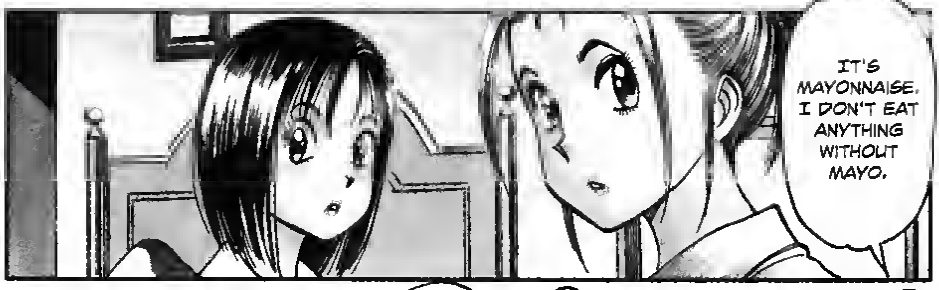
MY FATHER WAS PLANNING TO SERVE THE BEST POSSIBLE FRENCH CUISINE HERE... THAT'S WHY I'LL...
WHICH ISN'T MY FATHER'S DREAM!
WHAT WAS THAT FOR?
WHAT
UH...
HAVE YOU CALMED DOWN?
YOU WERE STARTING TO SCARE ME.
OH! COMING!
KOSUKE-SAN! CAN YOU COME DOWN AND HELP?

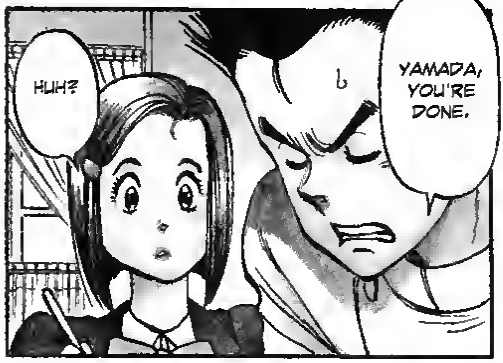
BUT I ENVY YOU. YOU HAVE A DREAM ...
SORRY, YAMADA. WE'RE ALREADY OPEN FOR DINNER. I HAVE TO GO.
BUT ISN'T IT EXPENSIVE? I DON'T HAVE ANY MONEY.
DO YOU WANT TO EAT MY COOKING? I CAN MAKE SOMETHING OUT OF LEFTOVERS FROM LUNCH.
IT'LL BE ON ME.
I OWE YOU FOR BRINGING MY TEXTBOOKS HOME.
KOSUKE'S SPECIAL MEAT PIE!
TA-DA!
カチャ tap

ZZZ
NO

WOW...
WELL, OUR INGREDIENTS ARE TOP-NOTCH.
IT'S TOPPED WITH DOLLHOUSE'S SPECIAL DEMI-GLACE! SOAK THE PIE IN THE SAUCE FOR THE BEST RESULTS.


HEY...
WHAT ARE YOU DOING?

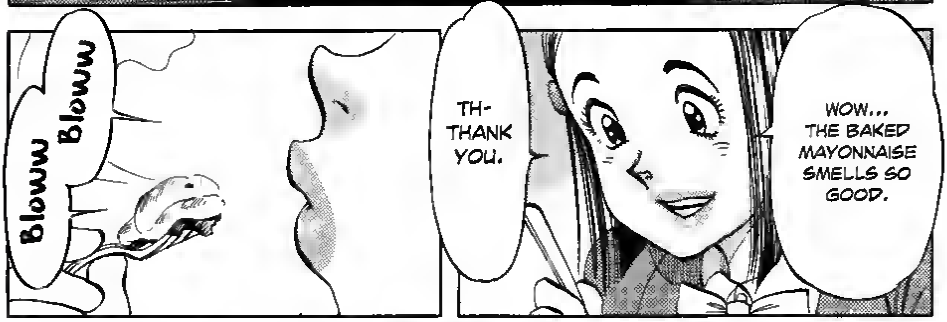

IT'S MAYONNAISE. I DON'T EAT ANYTHING WITHOUT MAYO.

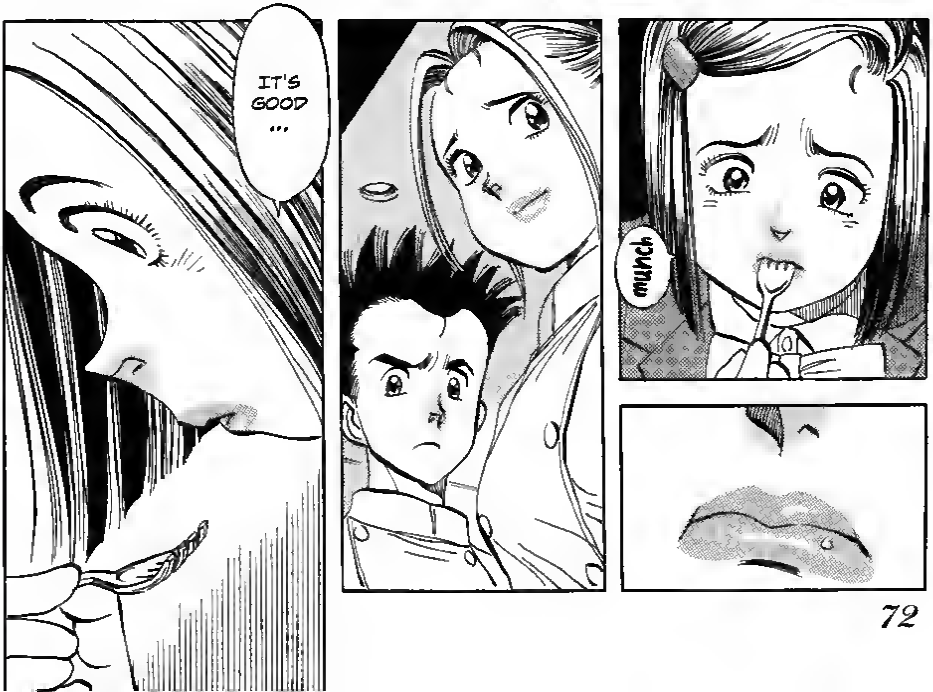

YAMADA, YOU'RE DONE.
HUH?

THAT... BITCH...
SHE DIDN'T EVEN TRY A BITE...

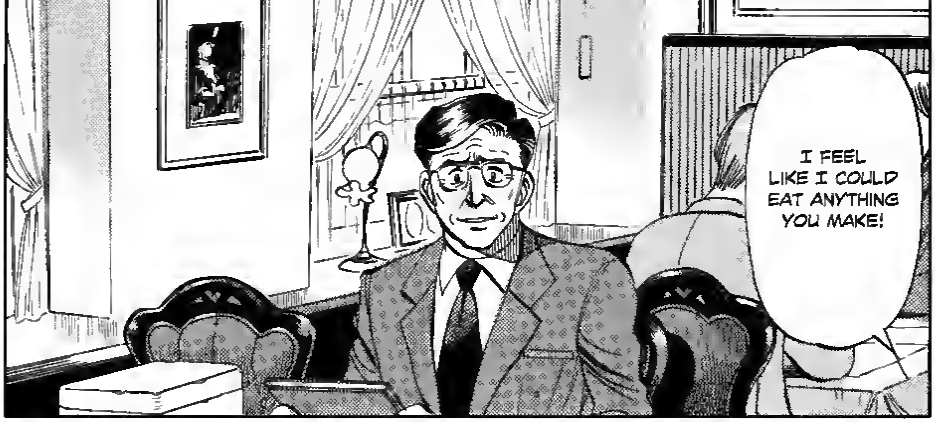
GO HOME ...
WAIT !!
MAYUMI-SAN, YOU LIKE MAY-ONNAISE, RIGHT?
CAN I DO SOMETHING ABOUT THE PIE, KOSUKE-SAN?
YUKO-SAN, IT'S FINE. WORRY ABOUT THE CUSTOMERS. I WAS A FOOL FOR COOKING FOR SOMEONE WITH NO APPRECIATION FOR GOOD FOOD.
BUT... ISN'T SHE YOUR GIRL-FRIEND?
WHA... NO WAY.
HOW'S THIS?
カチャリ
tap

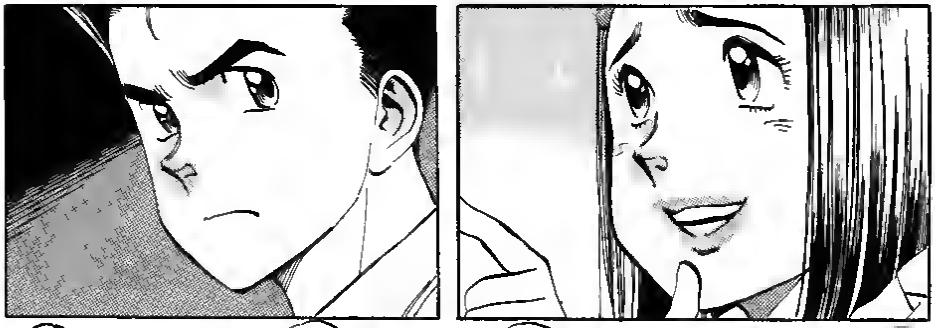
sizzle
IT'S HOT, SO BE CAREFUL.
I ADDED FRESH CREAM AND CREAM CHEESE TO THE MAYO AND TURNED IT INTO A GRATIN.

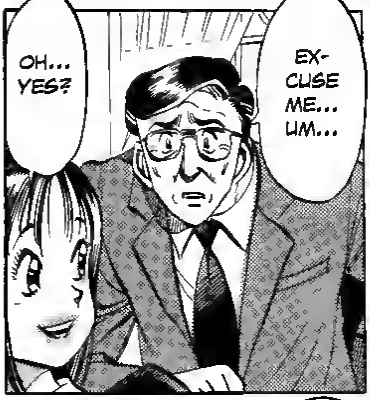

Blowww Blowww
TH-THANK YOU.
WOW... THE BAKED MAYONNAISE SMELLS SO GOOD.


IT'S GOOD ...
munch

IT'S DELI-CIOUS !!
WOW! NO WAY!!
I DIDN'T KNOW MAYO COULD TASTE SO GOOD.
I'M GLAD IT SUITS YOUR TASTE.
I'VE ALWAYS BEEN LAZY ABOUT EATING, SO I PUT MAYO ON EVERY-THING.
THAT HELPS THE FOOD GO DOWN ...
MY MOM'S ALWAYS GONE FOR WORK, SO SHE NEVER COOKS,
AND I ALWAYS EAT SNACKS AT HOME.
BUT YOUR COOKING IS LIKE MAGIC!
I FEEL SO HAPPY ALL OF A SUDDEN !!
YOU'RE WEL-COME.


I FEEL LIKE I COULD EAT ANYTHING YOU MAKE!




OH... YES?
EX-CUSE ME... UM...

AI-CHAN, I'LL TALK TO HIM.

GOT ME? ABOUT WHAT?
EGOSHI, TAKE THIS COFFEE TO TABLE THREE.

KO-SUKE-KUN!
IT LOOKS LIKE SHE GOT YOU AGAIN.

I...
ARE YOU READY TO ORDER?
grab
PLEASE SAVE MY SON!!
I HAVE A WISH!

YOU SEE, MY WIFE PASSED AWAY A YEAR AGO, AND HE'S STILL DEPRESSED ABOUT THAT.
MY SON'S NAME IS NOBUTAKA ICHINOSE.
THE DOCTORS CLAIM THAT HE'S NOT ILL, BUT...
HE'S SHUT HIMSELF IN HIS ROOM EVER SINCE.
YES, HE'S EIGHTEEN AND STILL HAS AN OBSESSION WITH HIS MOM,
BUT HE ONLY GROWS WEAKER EVERY DAY, AND NOW HE WON'T EVEN EAT ANYTHING.
I'M TERRIBLY AFRAID HE'LL COMMIT SUICIDE AT THIS RATE.

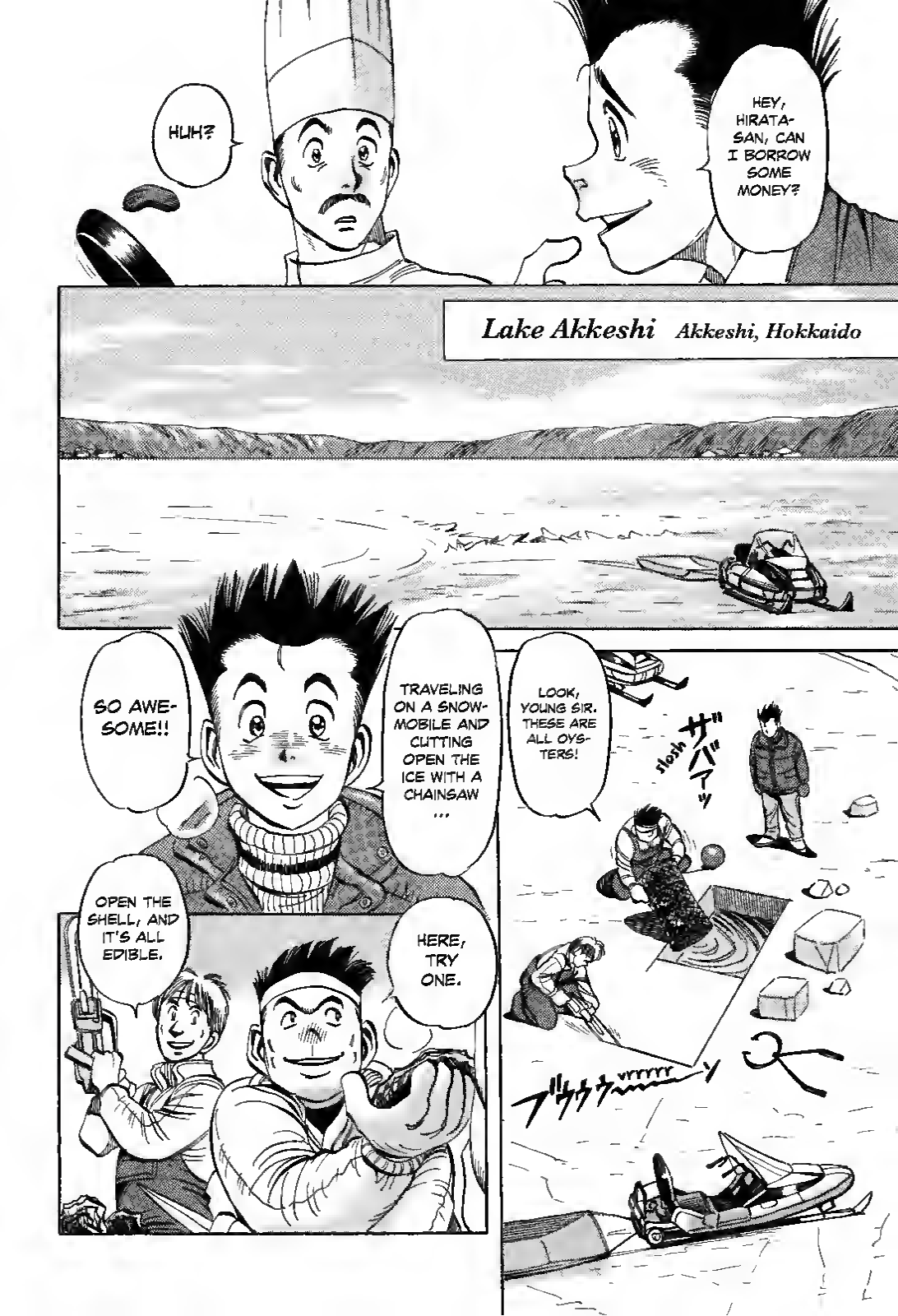
HE LOVES OYSTERS!
HE WAS ESPECIALLY FOND OF MY WIFE'S DEEP FRIED OYSTERS.
HE'S MY ONLY SON, BUT I LEFT EVERYTHING ABOUT HIM TO MY WIFE...
OYSTERS ARE OFTEN REFERRED TO AS THE MILK OF THE SEA, AND TO MY SON, THEY WERE PRACTICALLY HIS MOTHER'S BREAST MILK!!
I'VE TAKEN HIM TO ONE RESTAURANT AFTER ANOTHER KNOWN FOR SERVING GOOD FRIED OYSTERS,
BUT...
Whaaaa!
clang
crash!
Graw-wwww!

WELL, OF COURSE. HE DOESN'T HAVE AN APPETITE.
HE WOULDN'T BE ABLE TO EAT SOMETHING DEEP-FRIED.
YES... I FIGURED THAT OUT MIDWAY.
SO I ORDERED OYSTERS FROM FRANCE.
MY, YOU WENT TO THE TROUBLE OF BUYING EUROPEAN FLAT OYSTERS?
...
I KNOW YOU CAN DO IT!
PLEASE COOK SOMETHING THAT WILL MAKE NOBUTAKA HEALTHY AGAIN. PLEASE!
IT WAS MY ONLY HOPE. I JUST WANT MY SON TO EAT SOMETHING AGAIN.
I WANT HIM TO GET HIS STRENGTH BACK...
...
OYSTERS WOULD BE THE IDEAL INGREDIENT TO REGAIN ENERGY. IF HE EATS THEM, THAT IS.

YOU WERE ABLE TO MAKE THAT GIRL ACTUALLY LIKE FOOD WHEN SHE WOULD ONLY EAT WITH MAYONNAISE ...
I BEG YOU! YOU'RE MY ONLY HOPE.
step
カツカツ
step
I THINK YOU CAN DO IT, YUKO.
I'LL COOK YOUR SON A FRENCH DISH THAT WILL BRING HIM BACK TO LIFE!!
COULD YOU BRING YOUR SON HERE THIS SATURDAY?
WHAT?
PLEASE LET ME DO THIS!!

KOSUKE-SAN, DO YOU REALLY UNDERSTAND THAT HIS SON'S LIFE IS AT STAKE?
IF YOU'RE TRYING TO DO IT TO SHOW OFF YOUR TECHNIQUE AND SHOW ME UP, THEN DON'T.
YUKO-SAN, WHAT ARE YOU TRYING TO SAY?
WH...
WHO WOULD EVER ?!
PLEASE WAIT! I DON'T CARE WHO DOES THE COOKING OR HOW MUCH IT COSTS, SO LONG AS MY SON WILL EAT IT!
SO PLEASE !
I'LL DO IT! JUST YOU WATCH, YUKO-SAN!
SEE? THAT'S WHAT I MEAN.
DON'T FORGET WHO YOU'RE COOKING FOR!

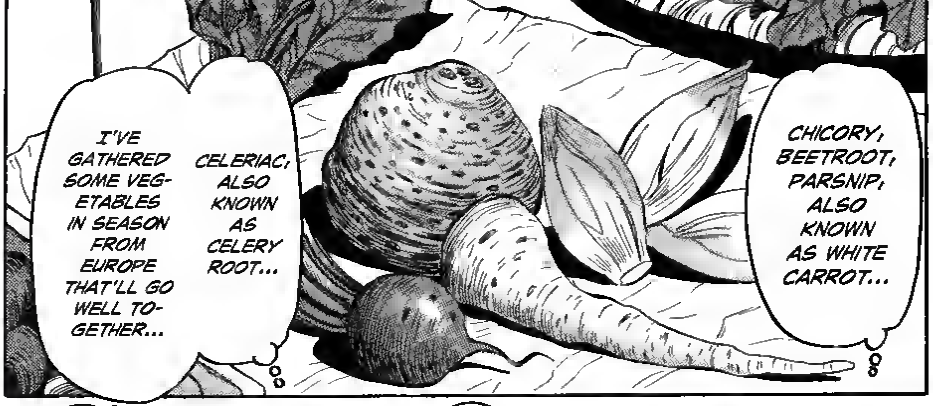
I'D SAY IT'S THE IDEAL REVIVAL FOOD.
THIS IS THE BEST TIME OF THE YEAR FOR OYSTERS!
EVEN IN TERMS OF NUTRIENTS, IT'S THE PERFECT INGREDIENT, WITH IRON, CALCIUM, AND PROTEIN.
Chef Akira Hirata
French Restaurant Bon Voyage
I'M SURE THEY'RE FULL OF FLAVOR SLEEPING INSIDE FROZEN LAKE AKKESHI RIGHT NOW.
AND YOU CAN'T FORGET THE AKKESHI OYSTERS FROM HOKKAIDO.
FRENCH OYSTERS ARE DEFINITELY GOOD, BUT SOME SAY THE OYSTERS IN KUMAMOTO ARE THE MAIN SPECIES.
AND IF YOU'RE CONSIDERING FRESHNESS, JAPANESE OYSTERS ARE BEST. LIKE ONES FROM HIROSHIMA... THOUGH KESENNUMA UP NORTH IS BETTER DURING WINTER.

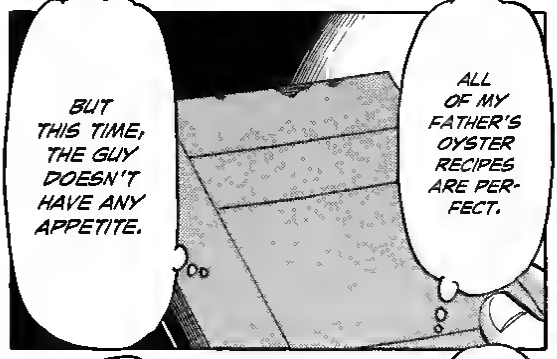

HEY, HIRATA-SAN, CAN I BORROW SOME MONEY?
HUH?
Lake Akkeshi Akkeshi, Hokkaido
LOOK, YOUNG SIR. THESE ARE ALL OYSTERS!
ザバァッ slosh
TRAVELING ON A SNOWMOBILE AND CUTTING OPEN THE ICE WITH A CHAINSAW ...
SO AWESOME!!
HERE, TRY ONE.
OPEN THE SHELL, AND IT'S ALL EDIBLE.
ブルルルルルン vvvvvv

WOW.
THIS IS A MIXED-WATER LAKE CONNECTED TO LAKE AKKESHI. THE OYSTER HAS A NATURAL SALTY TASTE.
ぷるっ jiggle
ちゅるっ slip
んんんんんん
...
ぷるっ jiggle
ぷりゅっ jiggle
WOW!! THESE OYSTERS COULD BRING PEOPLE BACK TO LIFE!
AKKESHI OYSTERS ARE MILKY, JIGGLY, SOFT, AND FULL OF NUTRIENTS.
ha ha ha ha!

Saturday
THOSE OYSTERS WON'T DO.
WHAT ?!
THESE OYSTERS ARE AMAZING!
NOBU-TAKA-SAN DOESN'T HAVE AN APPETITE.
A NORMAL PERSON COULD EAT THEM, BUT RAW OYSTERS WOULDN'T BE GOOD FOR HIS STOMACH.
SHE'S RIGHT ...
AND THEY'RE NOT AS FRESH AND TASTY AS THE ONE I HAD AT THE LAKE...

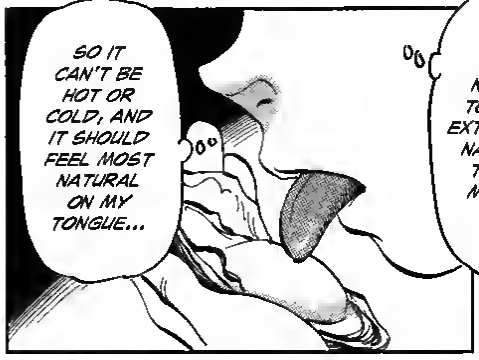
I NEED TO THINK OF A DISH THAT'LL STIR UP AN APPETITE...
I WAS NAIVE THINKING IT'D BE FINE RAW.
DON'T WORRY.
I'LL ALSO PREPARE AN OYSTER DISH.
トントントントントン
chop chop chop chop chop
WHAT WAS THAT SUPPOSED TO MEAN?
I'M NOT GIVING UP HERE.
BUT WHAT DO I DO?
HE'S COMING TO-NIGHT.

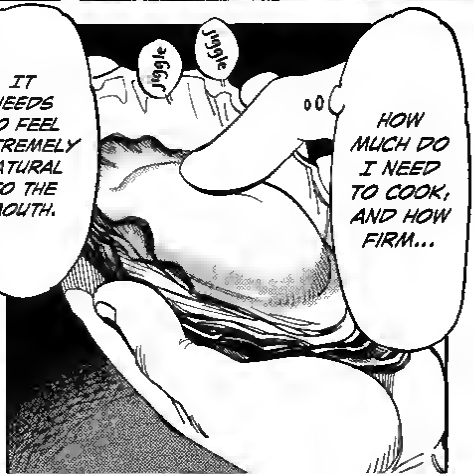

CHICORY, BEETROOT, PARSNIP, ALSO KNOWN AS WHITE CARROT...
CELERIAC, ALSO KNOWN AS CELERY ROOT...
I'VE GATHERED SOME VEGETABLES IN SEASON FROM EUROPE THAT'LL GO WELL TOGETHER...


ALL OF MY FATHER'S OYSTER RECIPES ARE PERFECT.
BUT THIS TIME, THE GUY DOESN'T HAVE ANY APPETITE.

BUT I STILL NEED TO DO SOMETHING ABOUT THE OYSTER...

FATHER ... WHAT DO I DO?
MY FATHER'S RECIPE BOOK SAYS, "THE MOST IMPORTANT THING ABOUT OYSTERS IS THE TEXTURE AND FRESHNESS. THEY MUST BE COOKED IN THE RIGHT TEMPERATURE TO BRING OUT THEIR BEST TASTE." SO WHAT'S THE BEST TEXTURE FOR A GUY WITHOUT AN APPETITE?


SO IT CAN'T BE HOT OR COLD, AND IT SHOULD FEEL MOST NATURAL ON MY TONGUE...


IT NEEDS TO FEEL EXTREMELY NATURAL TO THE MOUTH.
HOW MUCH DO I NEED TO COOK, AND HOW FIRM...
jiggle
jiggle

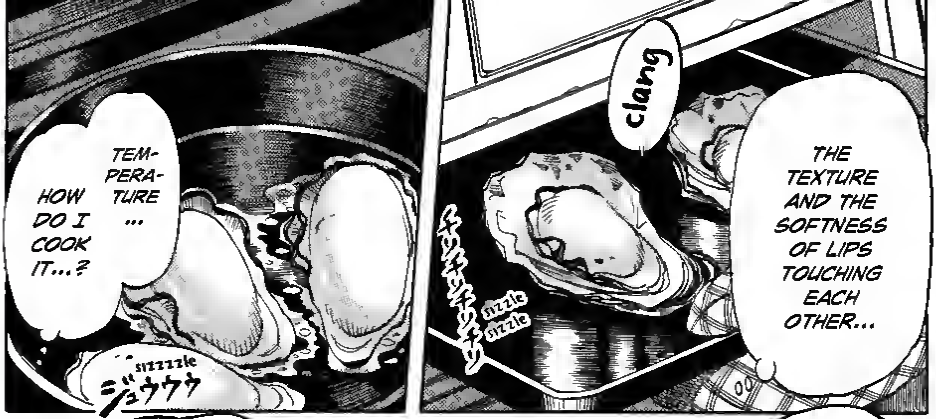
startled
どきっ
EGOSHI! DON'T SURPRISE ME.
WHOA!
YOU'RE IN A BIND! KISSING THE OYSTER, HUH?
poke
HEY...
KISSING THE OYSTER, HUH...
rattle ガタ
AN APPEALING TEXTURE.

HEY — WHAT ARE YOU DO—
squish
squish
HUH?
hmm hm
bashimp
squeeze
HE'S... BITING MY LIP!

どさっ
flop
ばふっ
land
Uh... ggg
Mm...
Mmm...
Mmmggg
nibble
nibble
nibble
HE'S EVEN BITING MY TONGUE.
chomp
Mmggg
Mm mmm mmm mm...

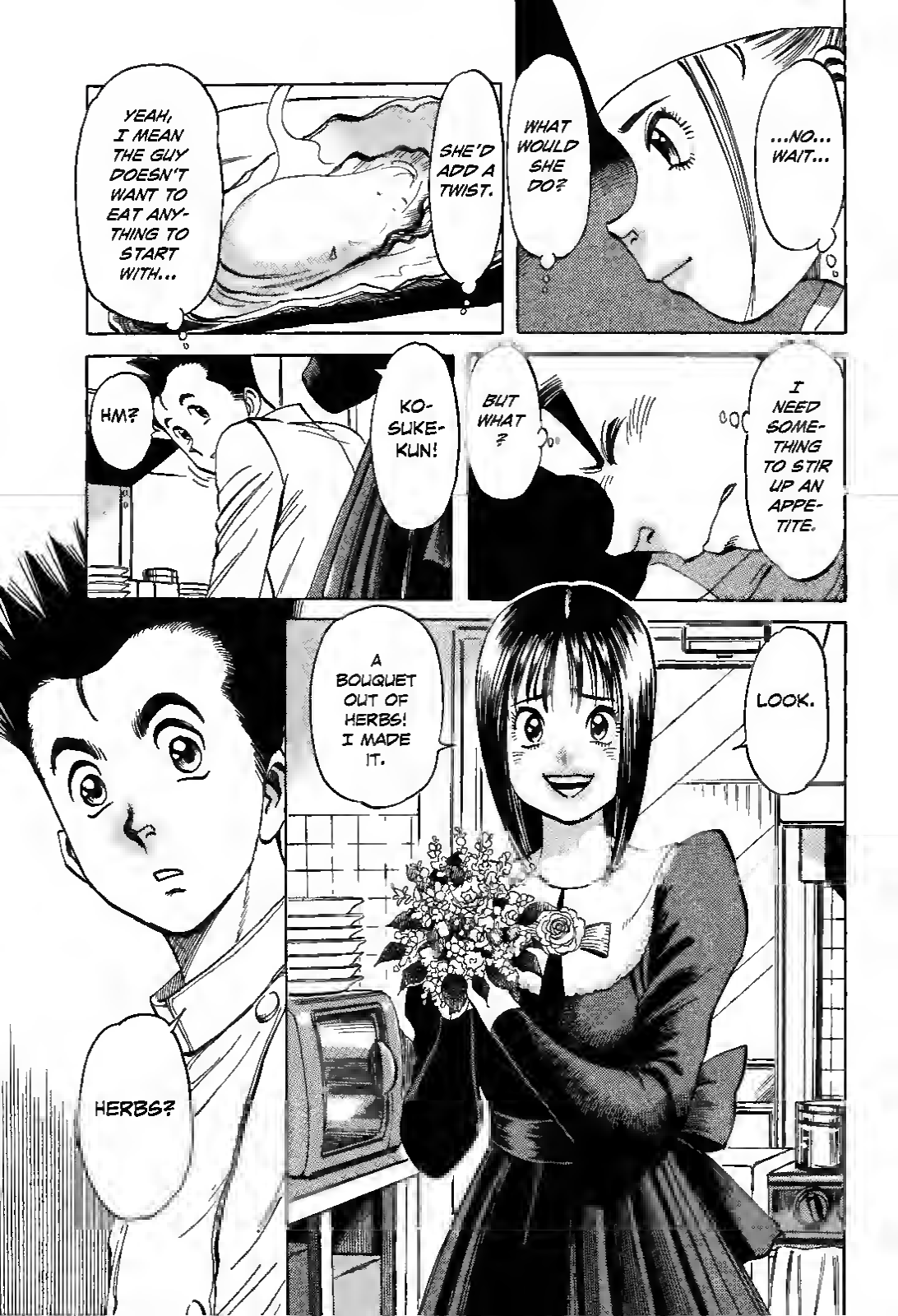
shove
STOP !!
EEK!
huff
huff
huff
...

KO-SUKE-KUN, WHAT WAS THAT?
THAT'S THE TEX-TURE I WANT!
YEAH!
DO YOU... LOVE ME?
wadump
wadump
EGO-SHI!
thump
slam
dash
SORRY, I NEED TO GO! DON'T WANT TO FORGET THAT FEELING.


clang
THE TEXTURE AND THE SOFTNESS OF LIPS TOUCHING EACH OTHER...
sizzle sizzle
TEM-PERA-TURE ...
HOW DO I COOK IT...?
sizzzzle

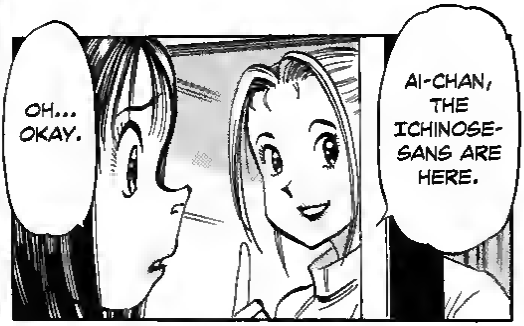
MILK AND EGGS TASTE BETTER AT BODY TEMPERA-TURE THAN COLD.
SO THE OYSTER SHOULD TASTE BETTER IF IT'S TONGUE TEMPERA-TURE.
THAT'S MY GOAL!

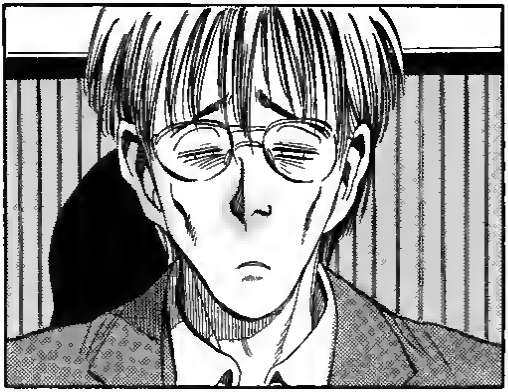
THIS SHOULD BE EASY TO EAT, EVEN FOR PEOPLE WITHOUT APPE-TITES.
YES, THIS IS IT! THIS IS THE TEX-TURE!!
Oyster steamed in cham-pagne
I DID IT! NOW I CAN BEAT YUKO-SAN.


...NO... WAIT...
WHAT WOULD SHE DO?
SHE'D ADD A TWIST.
YEAH, I MEAN THE GUY DOESN'T WANT TO EAT ANY-THING TO START WITH...
I NEED SOME-THING TO STIR UP AN APPE-TITE.
BUT WHAT?
KO-SUKE-KUN!
HM?
LOOK.
A BOUQUET OUT OF HERBS! I MADE IT.
HERBS?

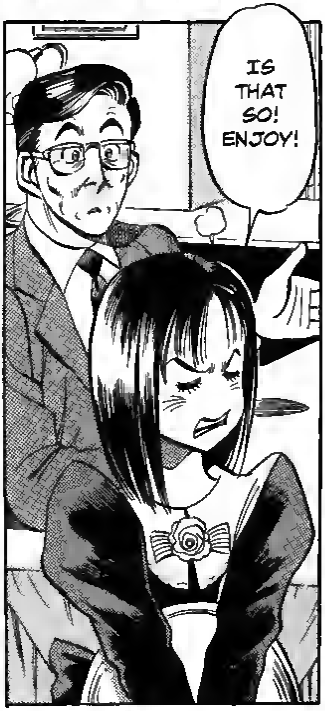
I PICKED THEM IN THE SUMMER AND DRIED THE FLOWERS. I THOUGHT IT'D LOOK GOOD IN YOUR ROOM.
SWEET MARJORAM, THYME, BASIL, HYSSOP, SAGE, BERGAMOT, MINT, LAVENDER, GINGER, SAFFRON, CORIANDER, CHAMOMILE, ROSEMARY, LEMON BALM, AND OREGANO. THEY'RE ALL IN THE MINT FAMILY.
KO-KOSUKE-KUN...
grab
THANKS, EGOSHI!
WI-WILL YOU... ACCEPT IT?
HUH ...?!
rip
rip
rip
rip

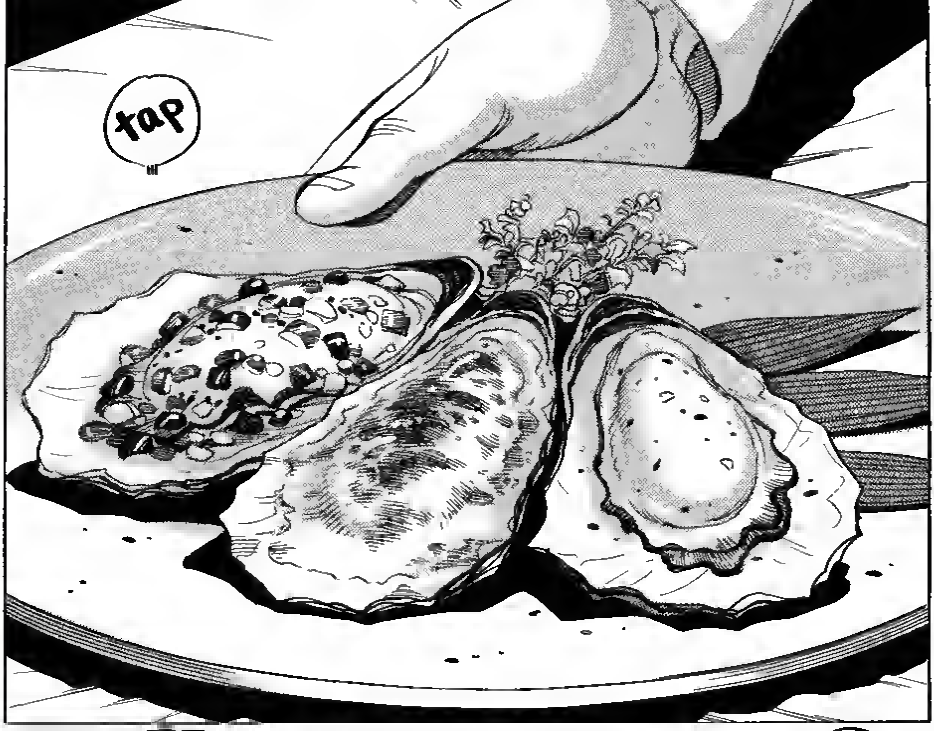
AI-CHAN,
WELCOME TO DOLL-HOUSE!
THIS IS MY SON, NOBUTAKA.
tap


AI-CHAN, THE ICHINOSE-SANS ARE HERE.
OH... OKAY.

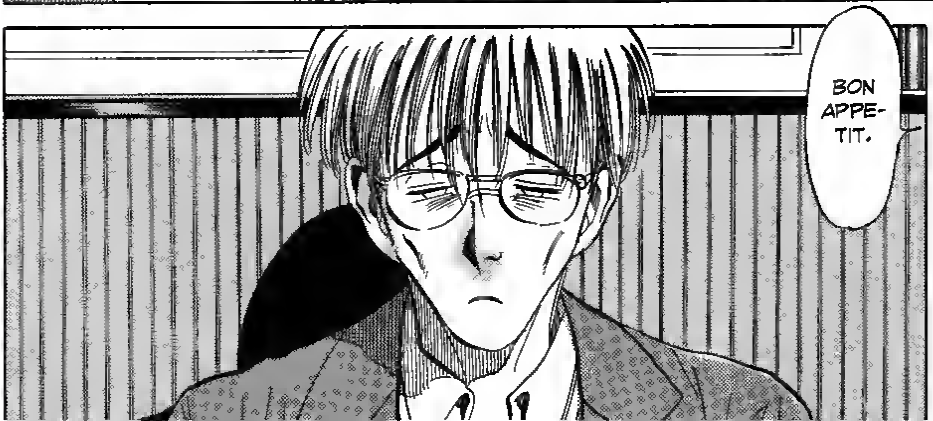


I HAVE BEEN WAITING.


IS THAT SO! ENJOY!

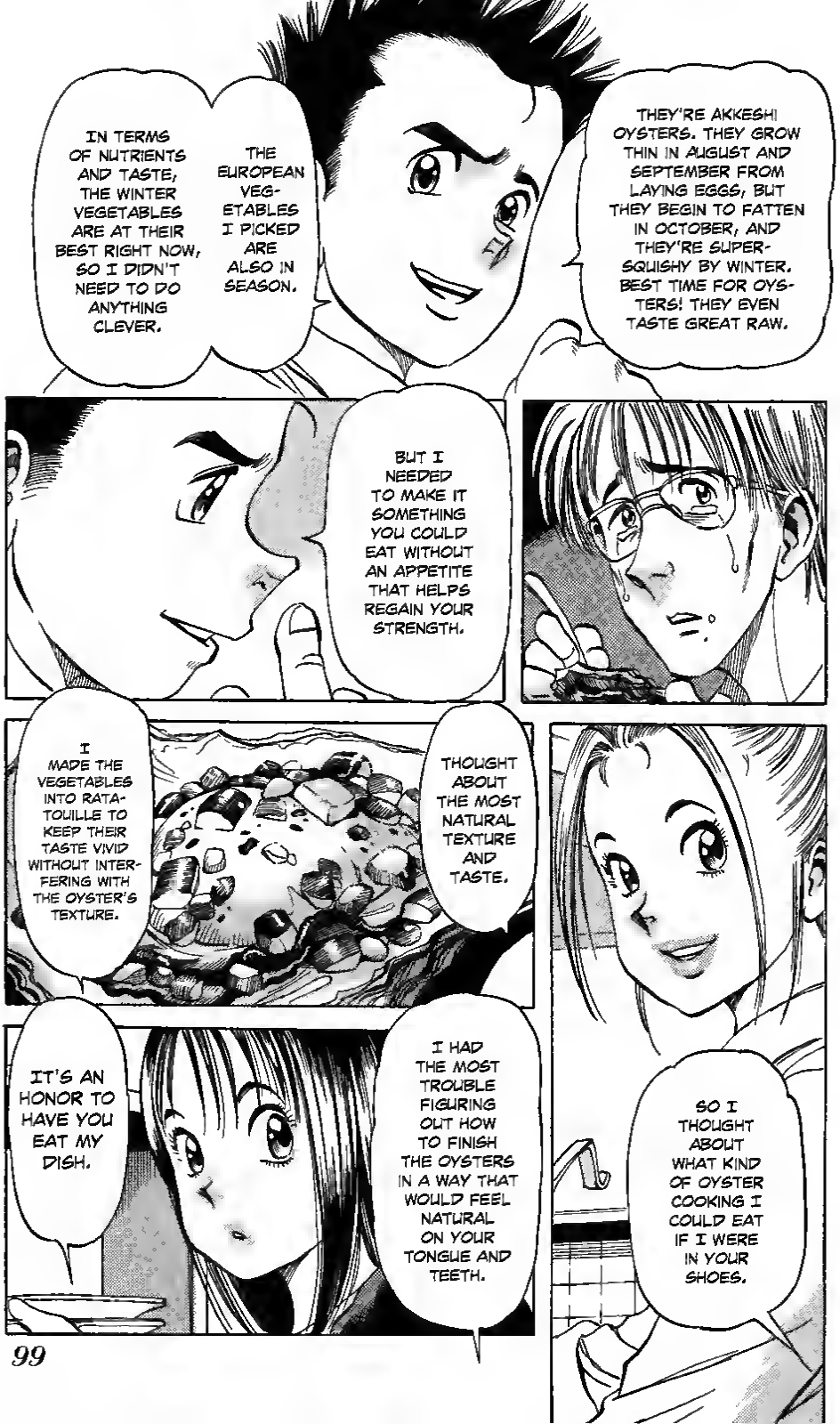

tap

KOSUKE-STYLE OYSTER PARADISE.
OYSTER STEAMED IN CHAMPAGNE, MAYONNAISE GRATIN-STYLE OYSTER WITH FRAGRANT HERBS, AND LASTLY, OYSTER TOPPED WITH WINTER VEGETABLES.


BON APPETIT.

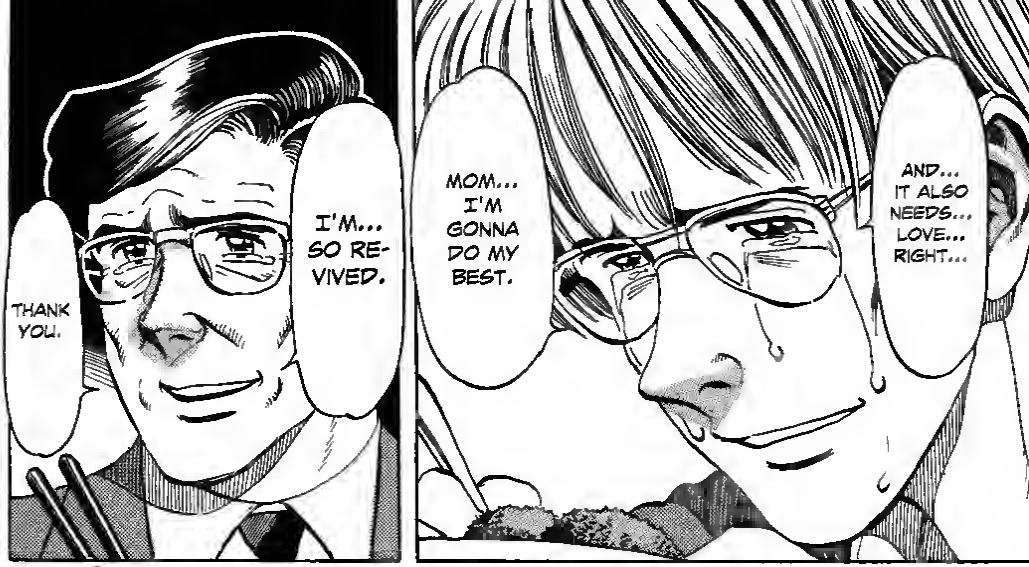
click
slip
MM...
MM
MM
MMM
MM
...
MM
...
munch
munch
jiggle

MOMMY !!
wa aaa aa!
shovel
shovel
SNIFF... SNIFF...
OHHH... OHHH... OHHH... OHHH...
DELI- CIOUS !!
D
DE
gulp
shovel
shovel
sniff
sniff

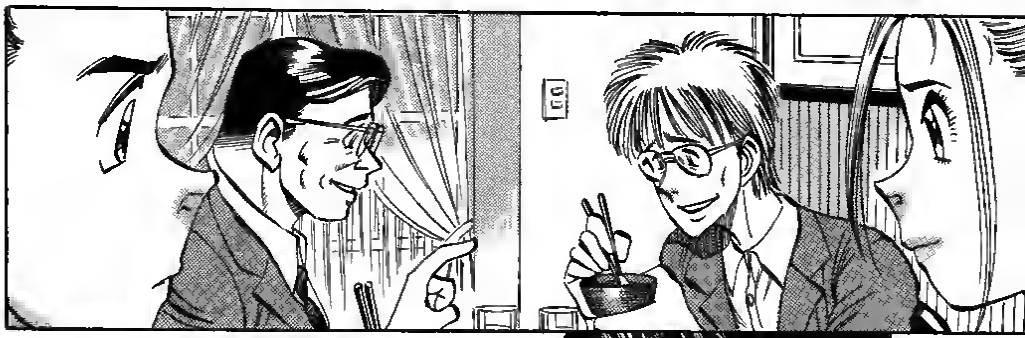

THEY'RE AKKESHI OYSTERS. THEY GROW THIN IN AUGUST AND SEPTEMBER FROM LAYING EGGS, BUT THEY BEGIN TO FATTEN IN OCTOBER, AND THEY'RE SUPER-SQUISHY BY WINTER. BEST TIME FOR OYSTERS! THEY EVEN TASTE GREAT RAW.
THE EUROPEAN VEGETABLES I PICKED ARE ALSO IN SEASON.
IN TERMS OF NUTRIENTS AND TASTE, THE WINTER VEGETABLES ARE AT THEIR BEST RIGHT NOW, SO I DIDN'T NEED TO DO ANYTHING CLEVER.
BUT I NEEDED TO MAKE IT SOMETHING YOU COULD EAT WITHOUT AN APPETITE THAT HELPS REGAIN YOUR STRENGTH.
SO I THOUGHT ABOUT WHAT KIND OF OYSTER COOKING I COULD EAT IF I WERE IN YOUR SHOES.
I THOUGHT ABOUT THE MOST NATURAL TEXTURE AND TASTE.
I MADE THE VEGETABLES INTO RATATOUILLE TO KEEP THEIR TASTE VIVID WITHOUT INTERFERING WITH THE OYSTER'S TEXTURE.
I HAD THE MOST TROUBLE FIGURING OUT HOW TO FINISH THE OYSTERS IN A WAY THAT WOULD FEEL NATURAL ON YOUR TONGUE AND TEETH.
IT'S AN HONOR TO HAVE YOU EAT MY DISH.

WAIT... WAS THAT WHAT...
THE KISS WAS ABOUT ?
EVER SINCE MY MOTHER DIED, I'VE LOST MY WILL TO LIVE.
WHAT'S THE POINT OF DOING ANYTHING WITH MY LIFE IF I CAN'T EAT MY MOM'S OYSTER COOKING?
BUT THESE OYSTERS MELTED MY HEART ...
I USED THE EUROPEAN OYSTERS YOU BROUGHT IN, ICHINOSE-SAN.
HUH ...?
PLEASE HAVE THEM IF YOU'D LIKE.
ONE IS OYSTER SIMMERED WITH WINTER VEGETABLES, FINISHED WITH GRATED DAIKON, AND THE OTHER IS TOFU AND OYSTER SOAKED IN WARM EGG.

NOT THIS AGAIN ...
WOW, FRENCH OYSTERS TURNED INTO JAPANESE COOKING.
WHAT? WHAT ARE YOU SAYING?
SHALL I BRING YOU FRIED OYSTERS, AS WELL?
YOUR STOMACH SHOULD BE FINE NOW.
I ONLY USED SMALL AMOUNTS OF BUTTER, AND STIR-FRIED THEM WITH BREADING.
IT'S NOT USUALLY GOOD TO EAT SOMETHING FRIED THIS SOON, BUT THIS ONE'S SPECIAL.
COOKING IS ALIVE. IT CAN'T LIVE WITHOUT BOTH THE FINEST INGREDIENTS AND ABILITY.
ゴクッ gulp


THANK YOU.
I'M... SO RE-VIVED.
MOM... I'M GONNA DO MY BEST.
AND... IT ALSO NEEDS... LOVE... RIGHT...

OH! YOU WANT SOME, NOBU-TAKA?
CAN I HAVE A BIT OF THAT?
DAD... UM...



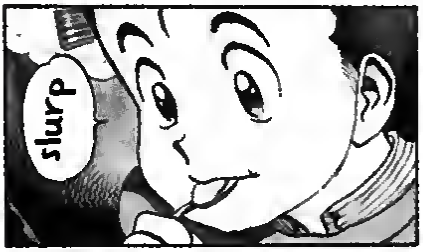
THANK YOU VERY MUCH.
HEY, WHAT'S WRONG? IT WAS YOUR COOKING THAT GAVE HIM HIS APPETITE BACK.
MAYBE NOT.
I'M SURE THOSE TWO SAW THE WORLD IN A NEW LIGHT AS THEY WALKED OUT.
GEEZ... GO PREPARE TABLE FIVE'S COFFEE AND DESSERT.
OH...
THANKS, EGOSHI.

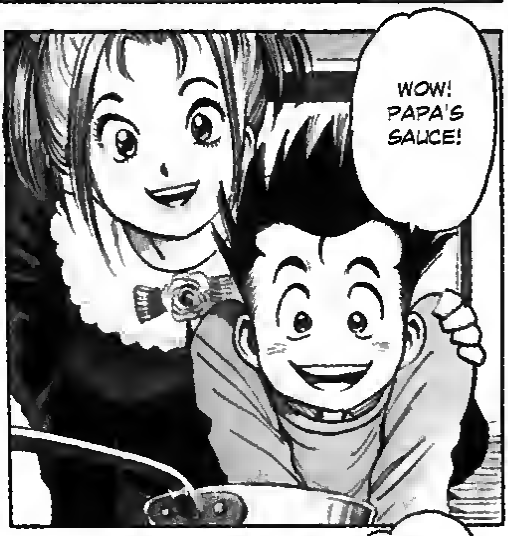
YOUR HELP INSPIRED THAT DISH.
WHAT FOR?
HM?
thump
thump
YOUR LIPS AND TONGUE TASTE GREAT.
I'LL COUNT ON YOU AGAIN.
KISSING YAMADA WOULDN'T HAVE HELPED.
THAT TEX-TURE, MAN...
WHAT ...?

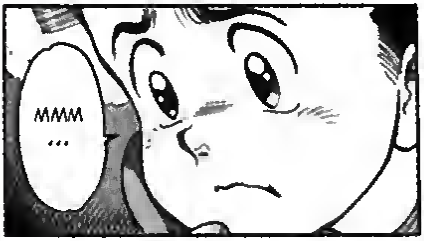
WHAT WAS THAT FOR?!
OWWW ...
SMACK
SO YOU USED ME AS JUST AN EXPERI-MENT?!
LOOK WHAT YOU'VE DONE. THIS IS SHOGOIN DAIKON, YOU KNOW? SHOGOIN!
BESIDES, IT WAS JUST A KISS. NOT LIKE IT WAS YOUR FIRST TIME.
UGH ...
I CAN'T BELIEVE I THOUGHT I ACTUALLY LIKED HIM.

KOSUKE-SAN, CAN I FINISH THIS DESSERT?
AND IT WAS MY FIRST KISS.
OH... NO, NO!
I NEED THE TEXTURE OF THAT SOUFFLE TO BE PERFECT.
WHAT KIND OF TEXTURE...?
HEY, STOP, YUKO!
WH- WHAT ARE YOU TWO TALKING ABOUT?
Yuko, Kosuke, I'd like the customers to go home feeling happy, seeing the world in a new light.
I'd like a restaurant that can do that.
[Chapter 3] <Chapter Oyster> / Fin

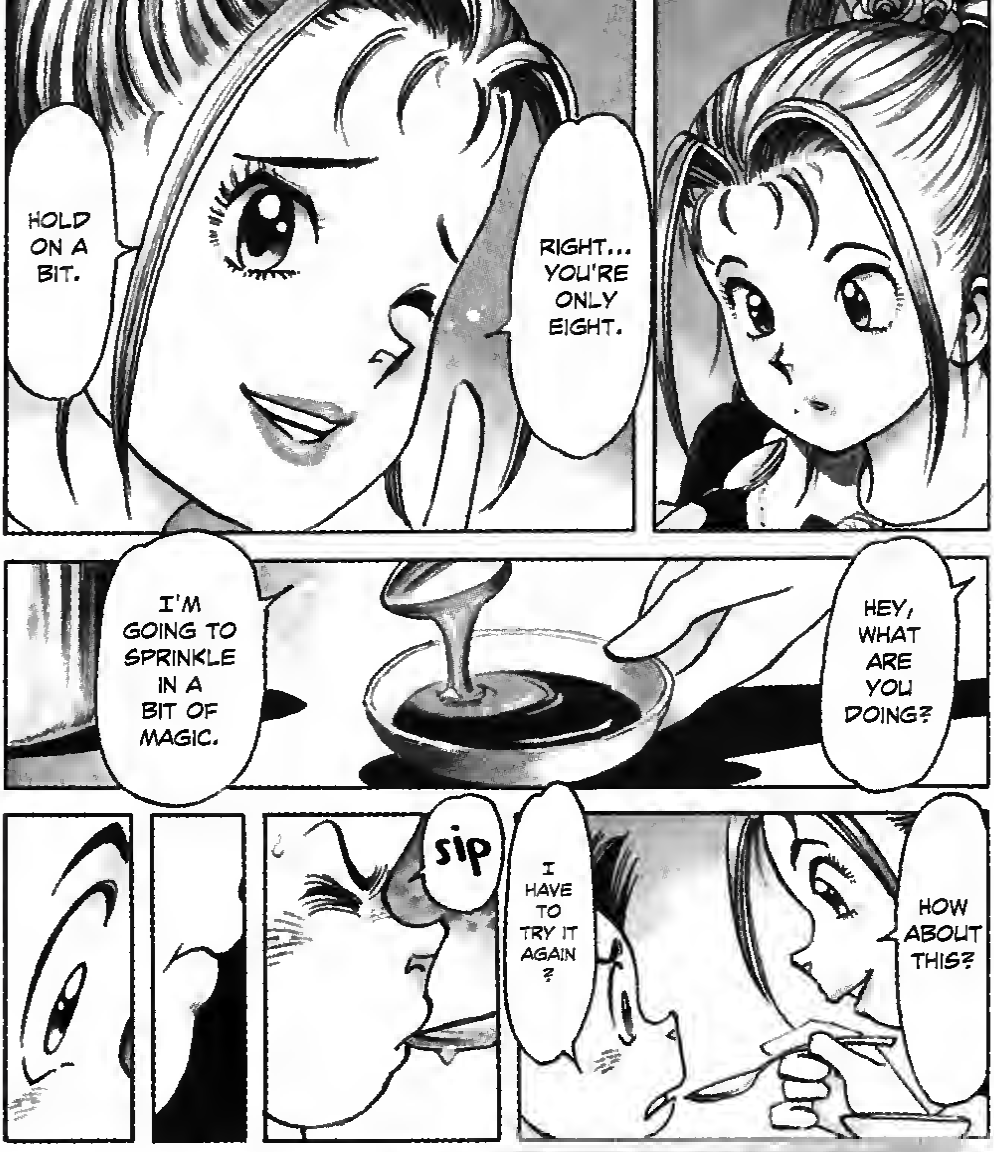
I'VE FINALLY COMPLETED MY SAUCE!
YUKO-SAN, KOSUKE!
thump
ドン


slurp


WOW! PAPA'S SAUCE!


MMM ...

YUCK! IT TASTES WEIRD!

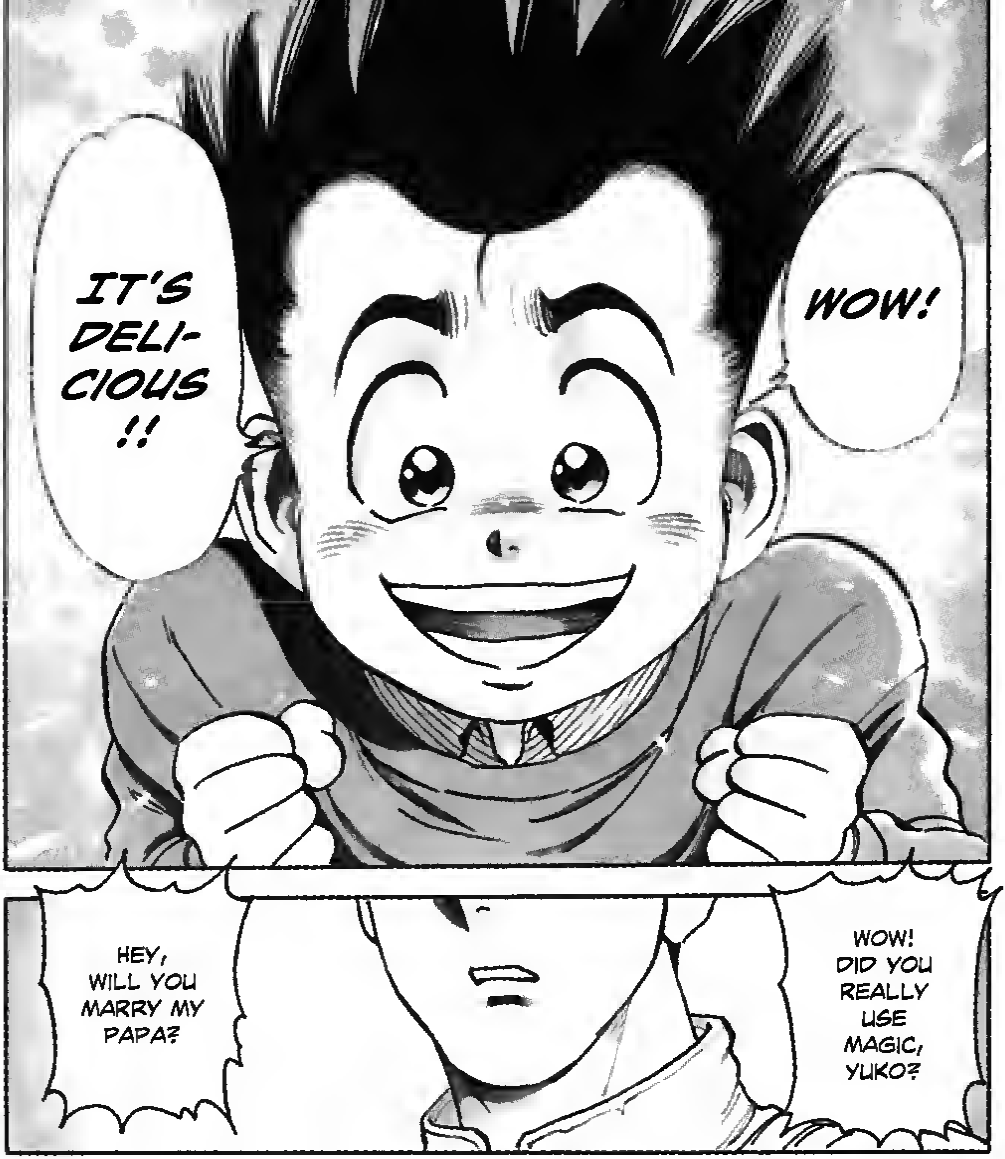

HOLD ON A BIT.
RIGHT... YOU'RE ONLY EIGHT.
I'M GOING TO SPRINKLE IN A BIT OF MAGIC.
HEY, WHAT ARE YOU DOING?
sip
I HAVE TO TRY IT AGAIN ?
HOW ABOUT THIS?

The restaurant is melody in heart of warm

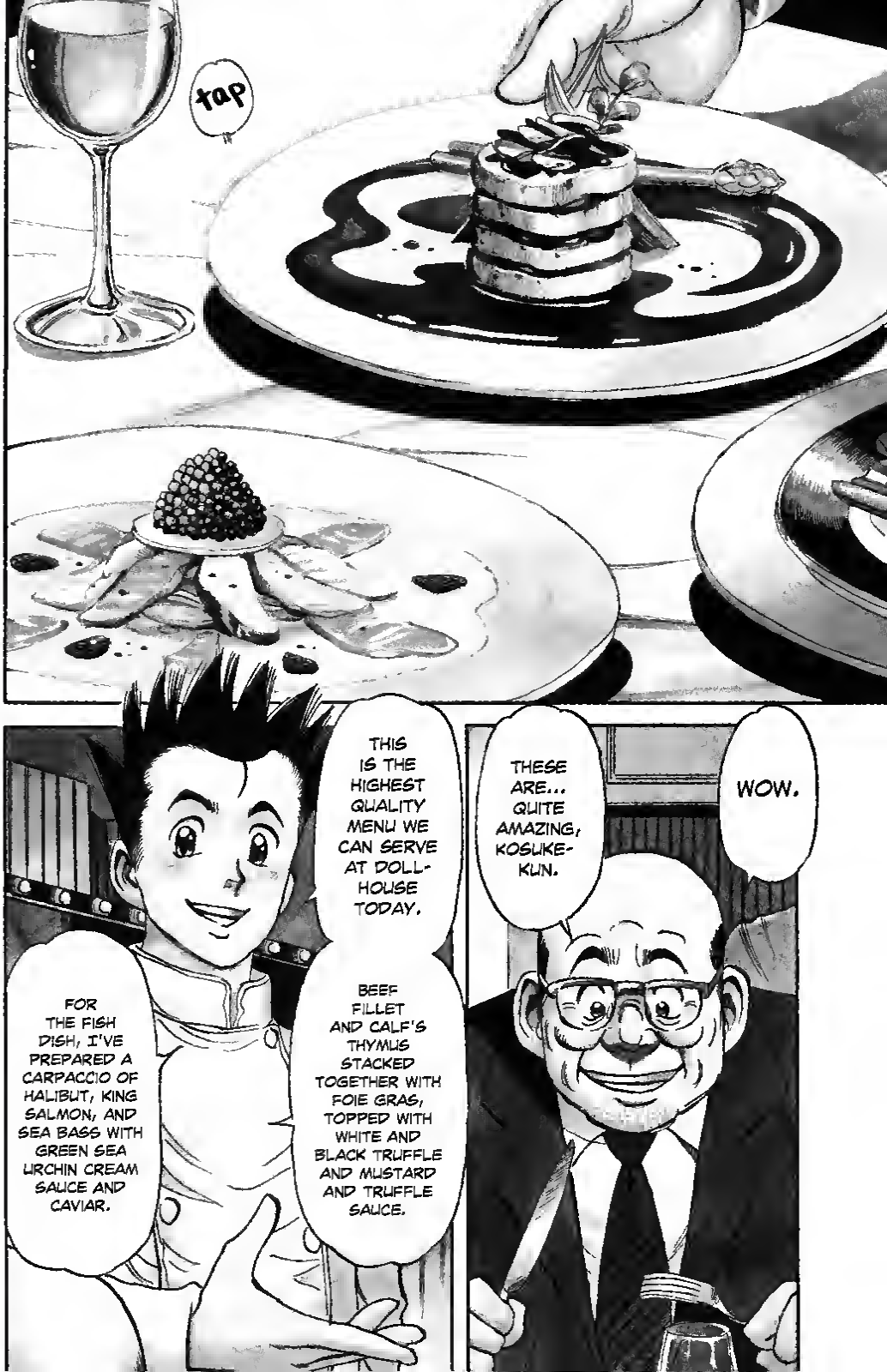
幸せレストラン

A Restaurant of Bliss

Chapter Fried Rice Omelette



"I used to hate it when I was a kid, but now I love it."
Don't you have a lot of food you feel that way about? The basic flavors are sweetness, saltiness, sourness, and bitterness,and complicated tastes like sourness — which can be found in septic matter — or bitterness — which can be found in poison —when tasteo, are detected by kids as dangerous food. Some say that kids are picky eaters because they instinctively try to avoid danger. With allergies becoming prominent, I can't speak for everyone, but the best way to make kids like what they don't like is for adults to eat them while expressing how delicious they are.

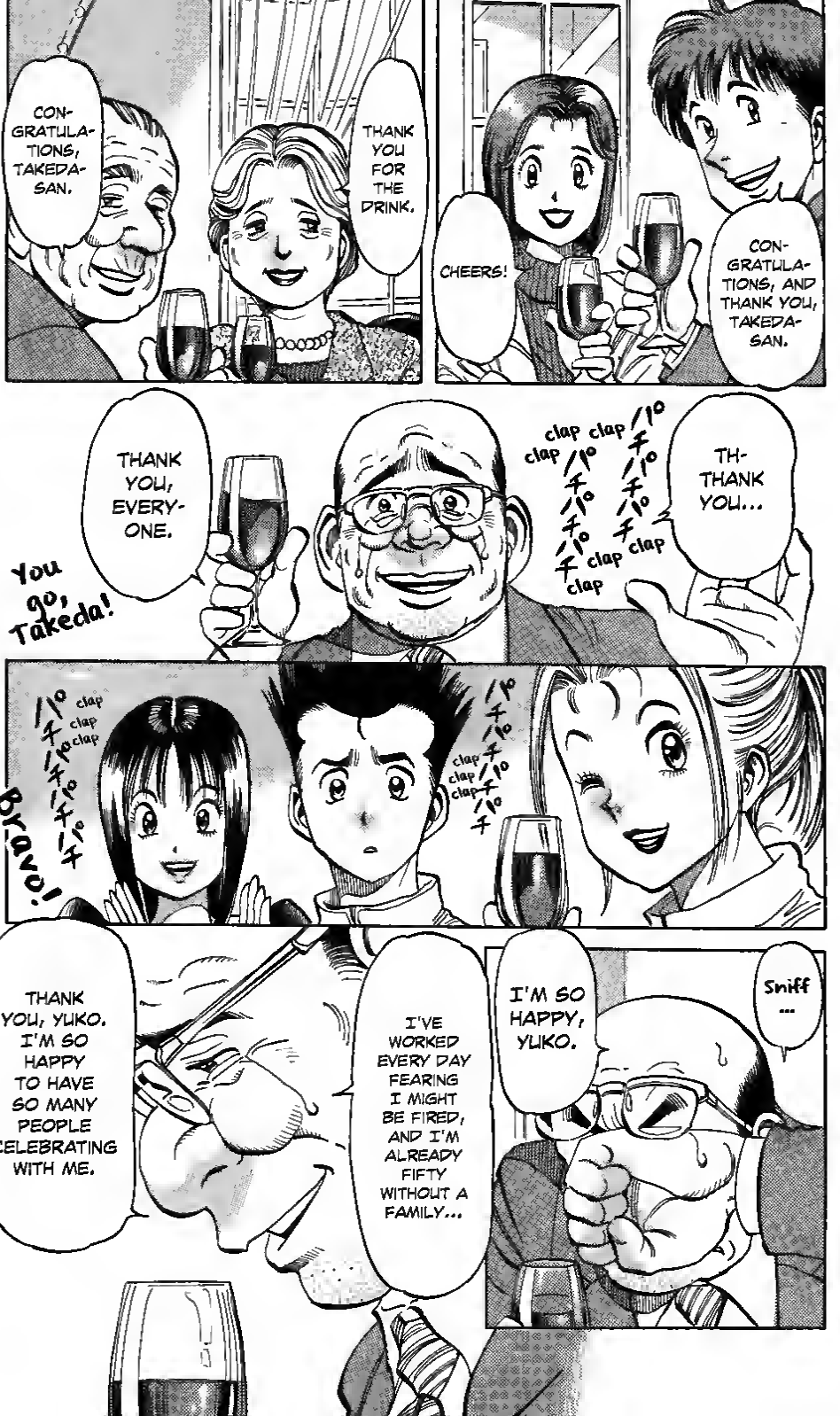

tap
WOW.
THESE ARE... QUITE AMAZING, KOSUKE-KUN.
THIS IS THE HIGHEST QUALITY MENU WE CAN SERVE AT DOLL-HOUSE TODAY.
BEEF FILLET AND CALF'S THYMUS STACKED TOGETHER WITH FOIE GRAS, TOPPED WITH WHITE AND BLACK TRUFFLE AND MUSTARD AND TRUFFLE SAUCE.
FOR THE FISH DISH, I'VE PREPARED A CARPACCIO OF HALIBUT, KING SALMON, AND SEA BASS WITH GREEN SEA URCHIN CREAM SAUCE AND CAVIAR.

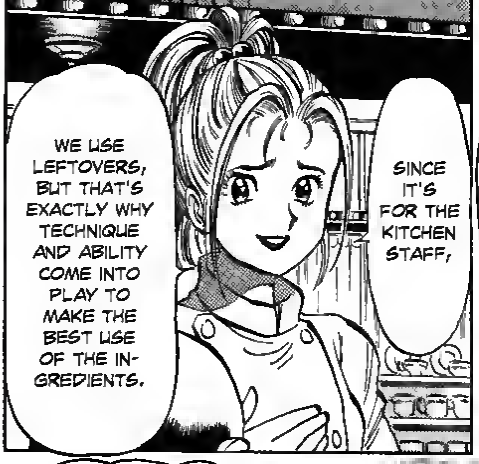
I COULDN'T BELIEVE IT WHEN YOU CALLED SAYING TO PREPARE A CELEBRATORY MENU BECAUSE YOU WON 1,000,000 YEN AT A HORSE RACING BET.
WOW, THIS IS GORGEOUS.
I SEE. SO THIS IS REAL CAVIAR. I'VE ONLY EVER HAD LAND CAVIAR, YOU SEE.
I'VE ALSO ASKED YUKO TO COOK ME SOMETHING IN CELEBRATION.
WELL YOU KNOW, YOU GUYS HAVE ALWAYS BEEN GOOD TO ME WHEN I DIDN'T HAVE MUCH MONEY, SO I WANTED TO GIVE BACK.
CONGRATULATIONS, TAKEDA-SAN.
THIS IS FROM ME.
IT'S A CELEBRATION! BRING OUT ALL YOU CAN!
HOW MUCH ARE YOU PLANNING TO SPEND?
HEY, YUKO.
WHAT DO YOU HAVE FOR ME?

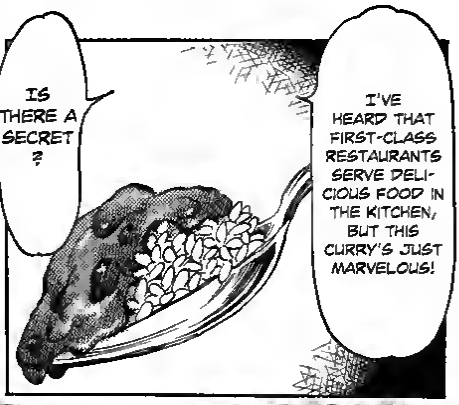
tap
C-CURRY WITH RICE?
ISN'T THAT...
WOW...
JUST WOW!
IT'S JUST CURRY, BUT IT HAS SUCH A MILD AND DEEP FLAVOR AND FRAGRANCE.
I FEEL LIKE I'M EATING AN EXPENSIVE STEW.

WORDS CAN'T DESCRIBE HOW GOOD THIS IS.
DELICIOUSNESS HAS ALL MELTED TOGETHER FOR AN UNBELIEVABLE TASTE.
THIS IS CURRY? IT MUST COST A FORTUNE TO BUY THE INGREDIENTS FOR THIS ...
THE CURRY'S ACTUALLY MADE FROM LEFTOVERS.
FOR THE KITCHEN STAFF.
LEFTOVERS?
THIS?!
AI-CHAN,
CAN YOU GIVE SOME TO THE OTHER GUESTS?
OKAY.
IT'S NOT MUCH, BUT HERE YOU GO.
tap
HUH?
WE DIDN'T ORDER CURRY.
IT'S FROM THE MAN OVER THERE.

DO CONGRATULATE HIM!
EVERYONE, TAKEDA-SAMA WON BIG AT HORSE RACING!
HUH ...?
WOW! IT'S GOOD!
THANK YOU FOR THE CURRY.
CONGRATULATIONS!
WOW...
OKAY.
YUKO, COULD YOU ALSO GIVE EVERYONE CHAMPAGNE?
IT'S REALLY GOOD.
clap
CONGRATULATIONS!
THIS IS THE CURRY TO CELEBRATE WITH.


CONGRATULATIONS, TAKEDA-SAN.
THANK YOU FOR THE DRINK.
CHEERS!
CONGRATULATIONS, AND THANK YOU, TAKEDA-SAN.
THANK YOU, EVERYONE.
You go, Takeda!
clap clap clap
TH-THANK YOU...
Bravo!
clap clap clap
THANK YOU, YUKO. I'M SO HAPPY TO HAVE SO MANY PEOPLE CELEBRATING WITH ME.
I'VE WORKED EVERY DAY FEARING I MIGHT BE FIRED, AND I'M ALREADY FIFTY WITHOUT A FAMILY...
I'M SO HAPPY, YUKO.
Sniff ...

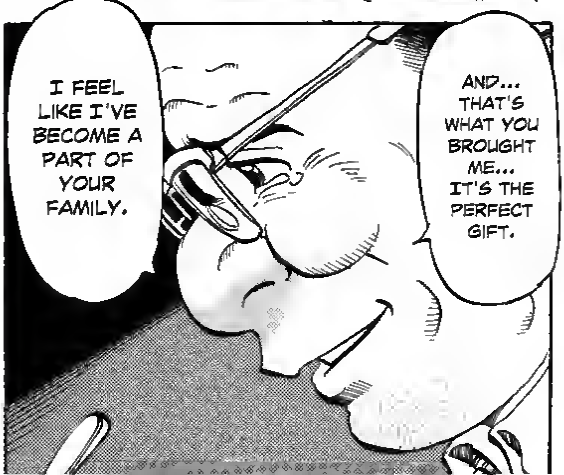

SINCE IT'S FOR THE KITCHEN STAFF,
WE USE LEFTOVERS, BUT THAT'S EXACTLY WHY TECHNIQUE AND ABILITY COME INTO PLAY TO MAKE THE BEST USE OF THE INGREDIENTS.

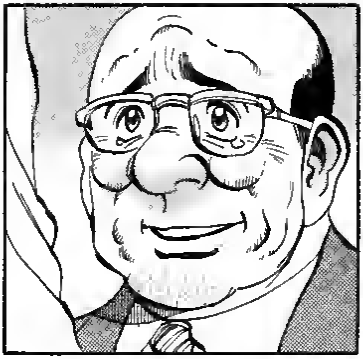

IS THERE A SECRET ?
I'VE HEARD THAT FIRST-CLASS RESTAURANTS SERVE DELICIOUS FOOD IN THE KITCHEN, BUT THIS CURRY'S JUST MARVELOUS!

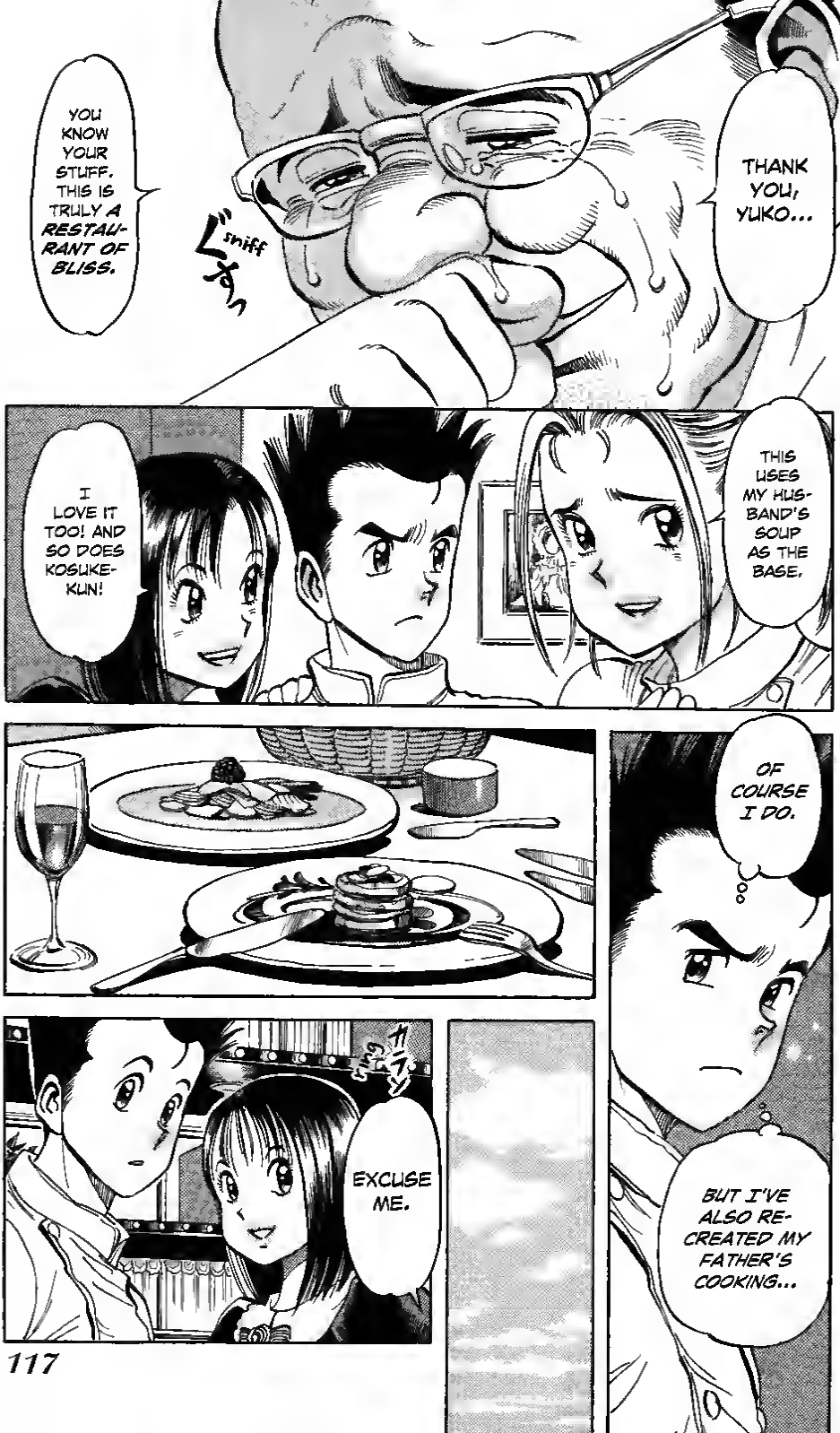
PERHAPS THE COOKING FOR THE KITCHEN STAFF IS THE BEST DISH OF ANY RESTAURANT.

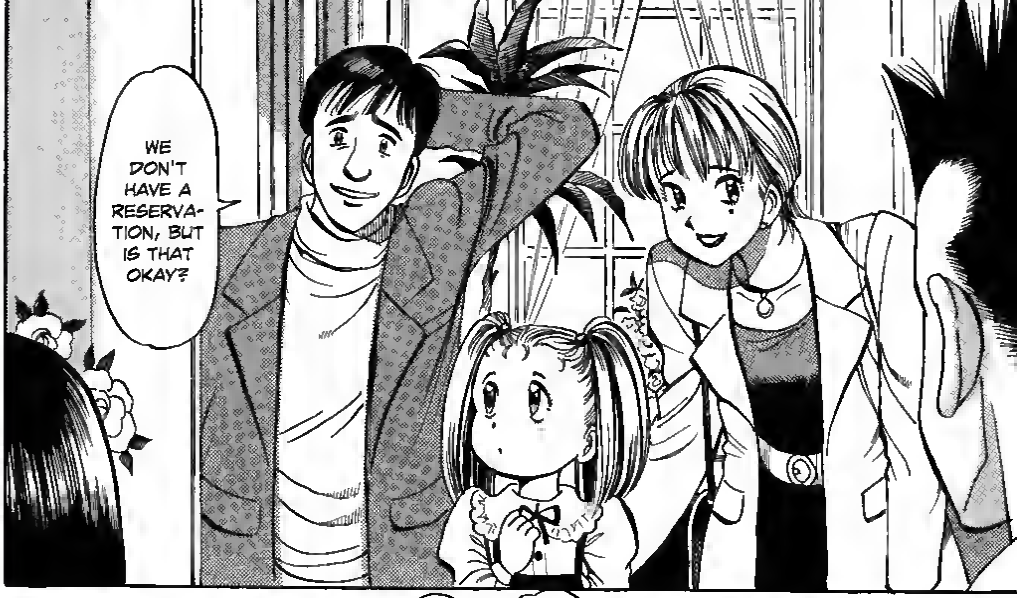
WE HAVE SOMETHING DIFFERENT EVERY TIME, DEPENDING ON WHATEVER'S LEFTOVER,
BUT I'M SURE THIS CURRY HAS A REFINED TASTE DUE TO THE TIME AND EFFORT SPENT ON THE SAUCE AND THE BROTH USED.

AT SOME RESTAURANTS, IT'S A PRECIOUS CHANCE FOR NEWCOMERS TO PROVE THEMSELVES AND IS THE GATE TO SUCCESS, SO IT'S NEVER DONE SLOPPILY.

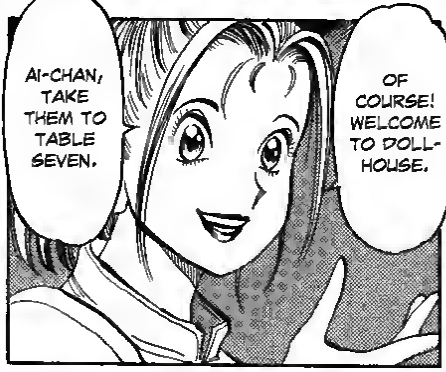

AND... THAT'S WHAT YOU BROUGHT ME... IT'S THE PERFECT GIFT.
I FEEL LIKE I'VE BECOME A PART OF YOUR FAMILY.




THANK YOU, YUKO...
sniff
YOU KNOW YOUR STUFF. THIS IS TRULY A RESTAURANT OF BLISS.
THIS USES MY HUSBAND'S SOUP AS THE BASE.
I LOVE IT TOO! AND SO DOES KOSUKE-KUN!
OF COURSE I DO.
BUT I'VE ALSO RECREATED MY FATHER'S COOKING...
EXCUSE ME.

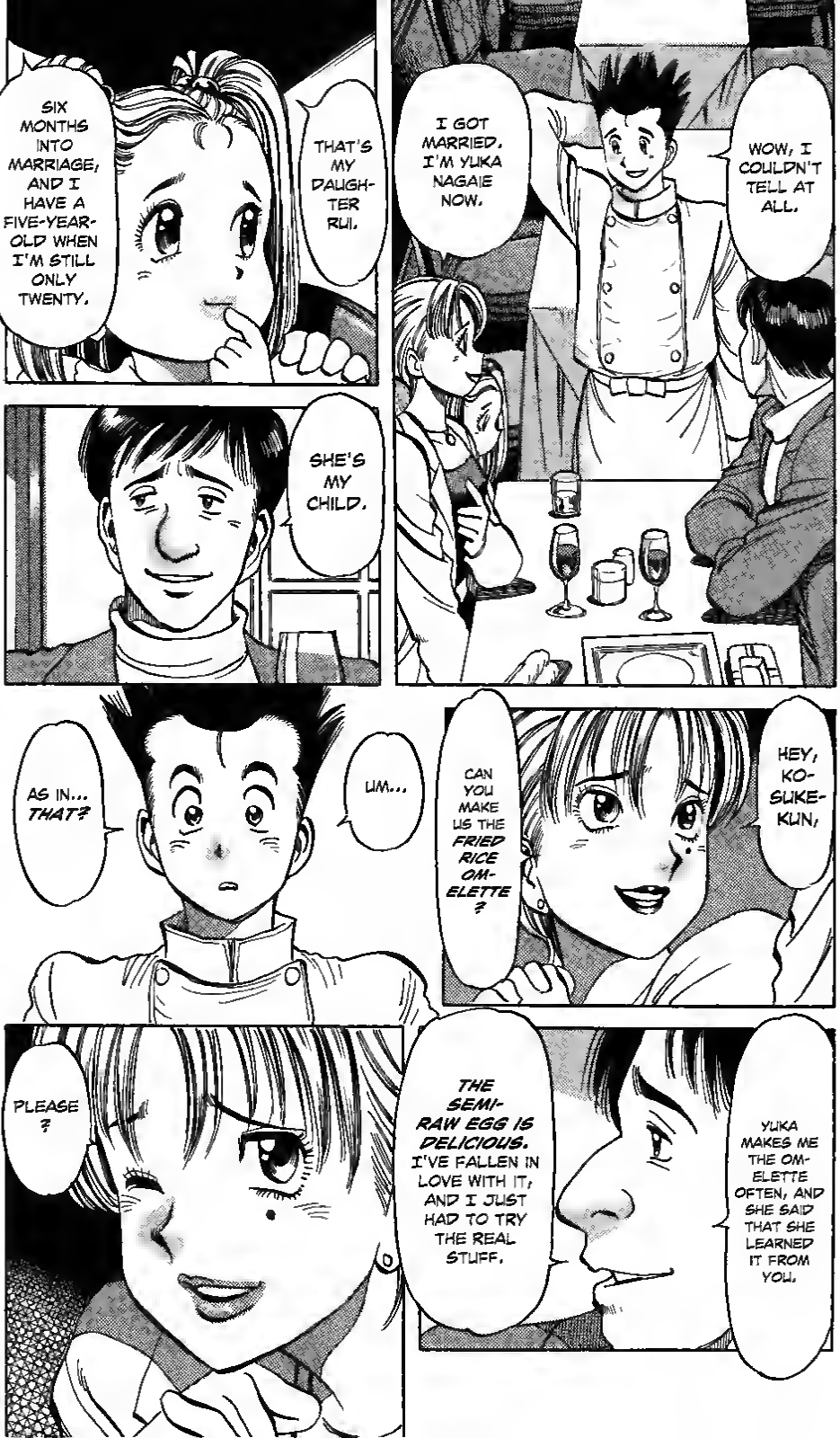

WE DON'T HAVE A RESERVATION, BUT IS THAT OKAY?

IT'S BEEN A WHILE, KOSUKE-KUN.


AI-CHAN, TAKE THEM TO TABLE SEVEN.
OF COURSE! WELCOME TO DOLL-HOUSE.

YUKA-SAN?!
WOW, YOU'VE GOTTEN TALL.
OH.

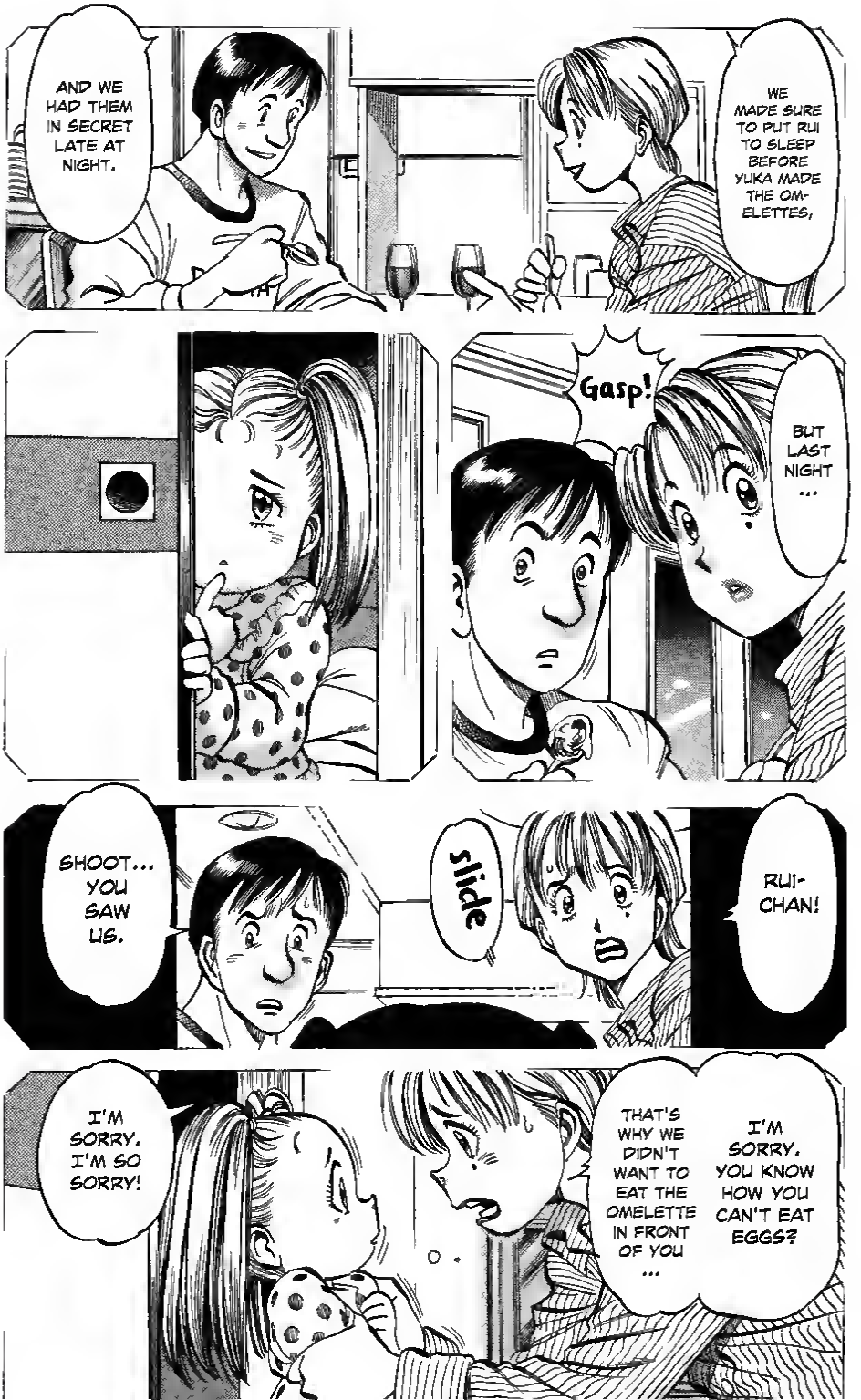
HM ...?
YOU CAN'T TELL? MY HAIR WAS LONG BACK THEN.

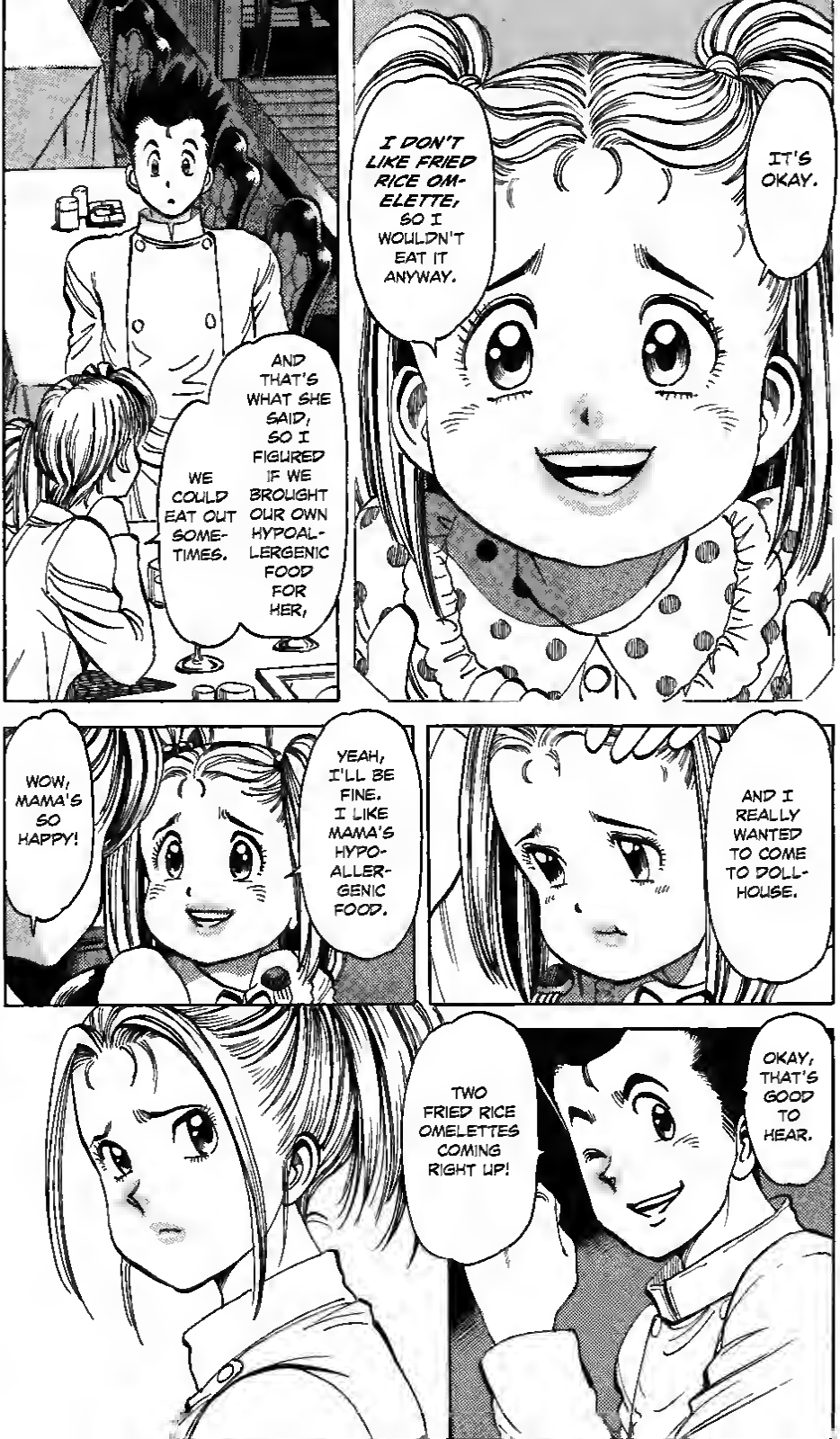

WOW, I COULDN'T TELL AT ALL.
I GOT MARRIED. I'M YUKA NAGAIE NOW.
THAT'S MY DAUGHTER RUI.
SIX MONTHS INTO MARRIAGE, AND I HAVE A FIVE-YEAR-OLD WHEN I'M STILL ONLY TWENTY.
SHE'S MY CHILD.
HEY, KOSUKE-KUN,
CAN YOU MAKE US THE *FRIED RICE OMELETTE*?
UM...
AS IN... *THAT*?
YUKA MAKES ME THE OMELETTE OFTEN, AND SHE SAID THAT SHE LEARNED IT FROM YOU.
THE SEMI-RAW EGG IS DELICIOUS. I'VE FALLEN IN LOVE WITH IT, AND I JUST HAD TO TRY THE REAL STUFF.
PLEASE?

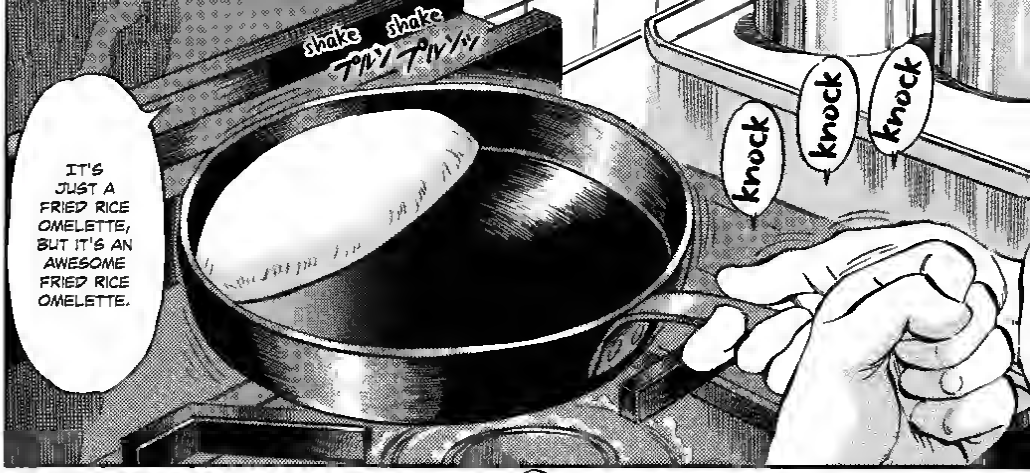
UH...
S-SURE ...
YOU DON'T GO OUT TO EAT WITH THE THREE OF YOU?
W-WELL, YOU SEE ...
YAY! IT'S BEEN SO LONG SINCE WE ATE OUT.
OH?
RUI-CHAN'S ALLERGIC TO A LOT OF STUFF, LIKE EGGS...
SHE ALSO CAN'T EAT DAIRY PRODUCTS, FLOUR, MEAT, NUTS, OR WHITE SUGAR.
SHE DOESN'T HAVE HAY FEVER, BUT SHE GETS RASHES IF SHE EATS AN ALLERGEN, AND EVEN HAS DIFFICULTY BREATHING SOMETIMES.
小麦粉

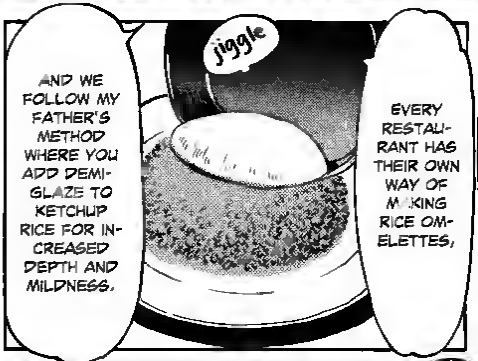
*Different people have different allergic reactions. Please see a doctor and follow their advice.

THAT WOULD MEAN AN ALMOST SUGAR-FREE DESSERT, IF I CAN'T USE WHITE SUGAR.
RUI-CHAN, DO YOU WANT FRUITS FOR DES-SERT?
THANKS.
BUT DON'T WORRY. I BROUGHT HYPOALLER-GENIC FOOD FOR HER FROM HOME.
I CAN MAKE A GOOD VARIETY OF IT NOW.
pop
IT'S A LOT OF WORK, BUT FOR RUI-CHAN, IT'S WORTH IT.
BUT... WON'T RUI-CHAN WANT TO TRY THE OMELETTE IF YOU'RE EATING IT RIGHT IN FRONT OF HER?
WE WORRIED ABOUT THAT WHEN WE HAD FIRST GOTTEN MARRIED,
BUT I JUST HAD TO EAT YUKA'S FRIED RICE OMELETTE, SO...

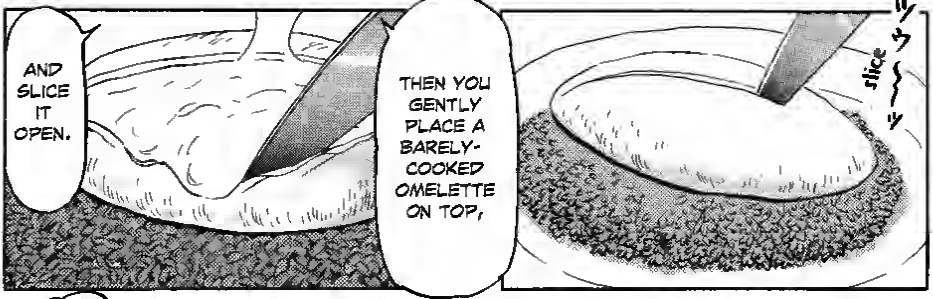

AND WE HAD THEM IN SECRET LATE AT NIGHT.
WE MADE SURE TO PUT RUI TO SLEEP BEFORE YUKA MADE THE OMELETTES,
Gasp!
BUT LAST NIGHT ...
SHOOT... YOU SAW US.
slide
RUI-CHAN!
I'M SORRY. I'M SO SORRY!
THAT'S WHY WE DIDN'T WANT TO EAT THE OMELETTE IN FRONT OF YOU ...
I'M SORRY. YOU KNOW HOW YOU CAN'T EAT EGGS?


AND THAT'S WHAT SHE SAID, SO I FIGURED IF WE BROUGHT OUR OWN HYPOAL-LERGENIC FOOD FOR HER,
WE COULD EAT OUT SOME-TIMES.
I DON'T LIKE FRIED RICE OM-ELETTE, SO I WOULDN'T EAT IT ANYWAY.
IT'S OKAY.
YEAH, I'LL BE FINE. I LIKE MAMA'S HYPO-ALLER-GENIC FOOD.
WOW, MAMA'S SO HAPPY!
AND I REALLY WANTED TO COME TO DOLL-HOUSE.
TWO FRIED RICE OMELETTES COMING RIGHT UP!
OKAY, THAT'S GOOD TO HEAR.


shake shake
プルン プルン
knock
knock
knock
IT'S JUST A FRIED RICE OMELETTE, BUT IT'S AN AWESOME FRIED RICE OMELETTE.


jiggle
AND WE FOLLOW MY FATHER'S METHOD WHERE YOU ADD DEMI-GLAZE TO KETCHUP RICE FOR INCREASED DEPTH AND MILDNESS.
EVERY RESTAURANT HAS THEIR OWN WAY OF MAKING RICE OMELETTES,

I ALSO MIXED IN PARMESAN CHEESE AND FRESH CREAM.
WOW, THE EGG'S ROLLING UP INTO SOMETHING SOFT.

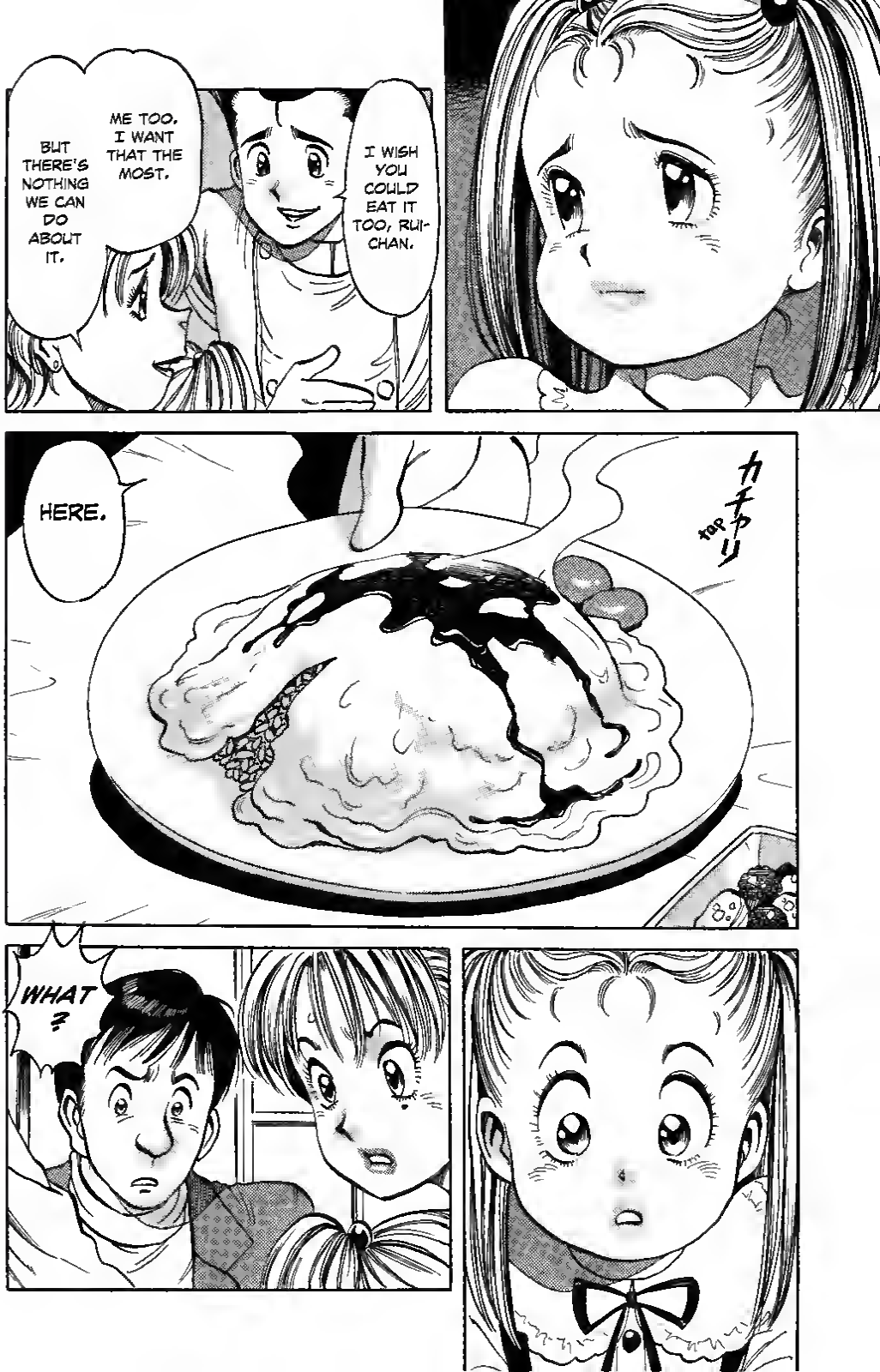

AND SLICE IT OPEN.
THEN YOU GENTLY PLACE A BARELY-COOKED OMELETTE ON TOP,
slice

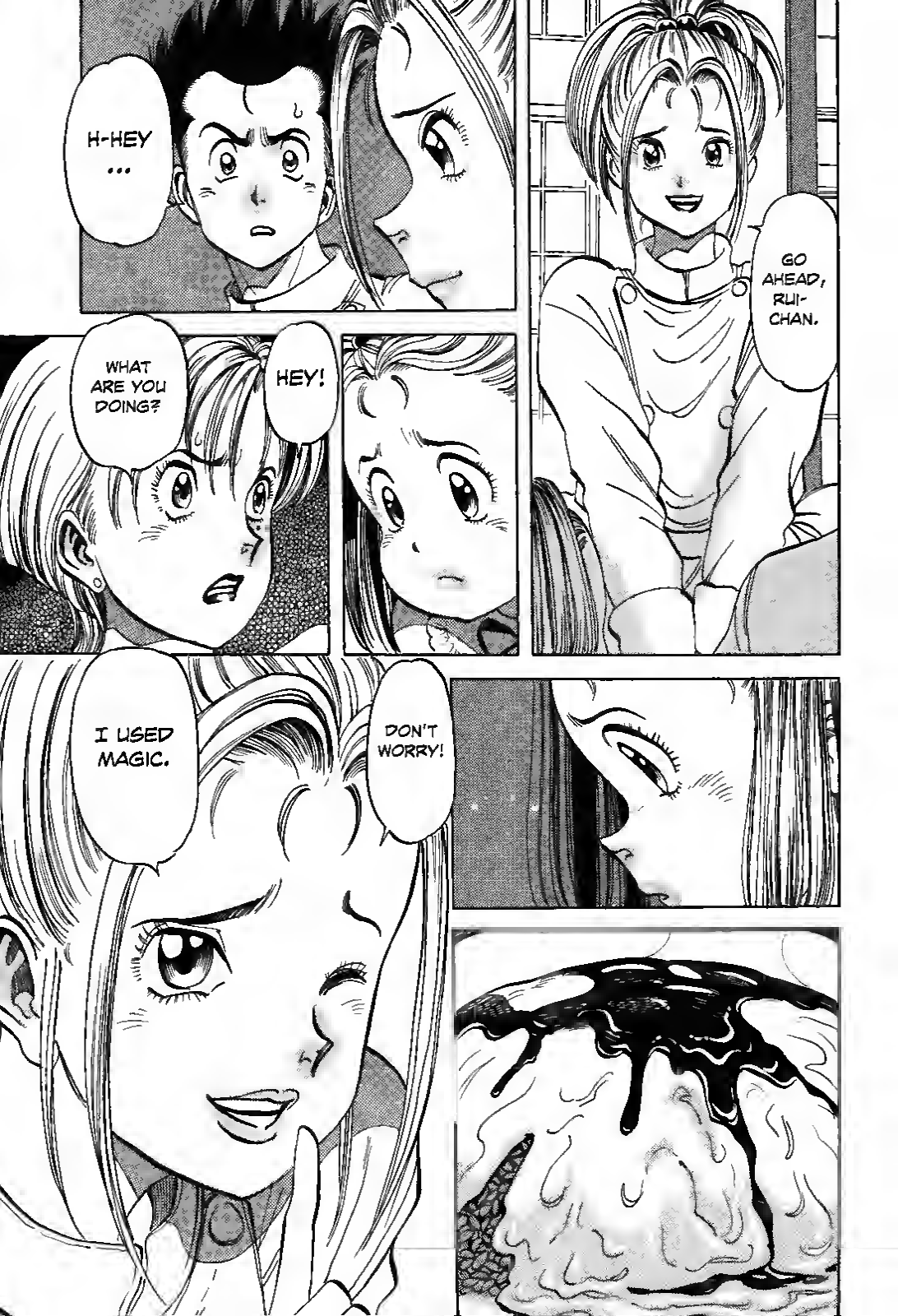
TA DA!
gooey

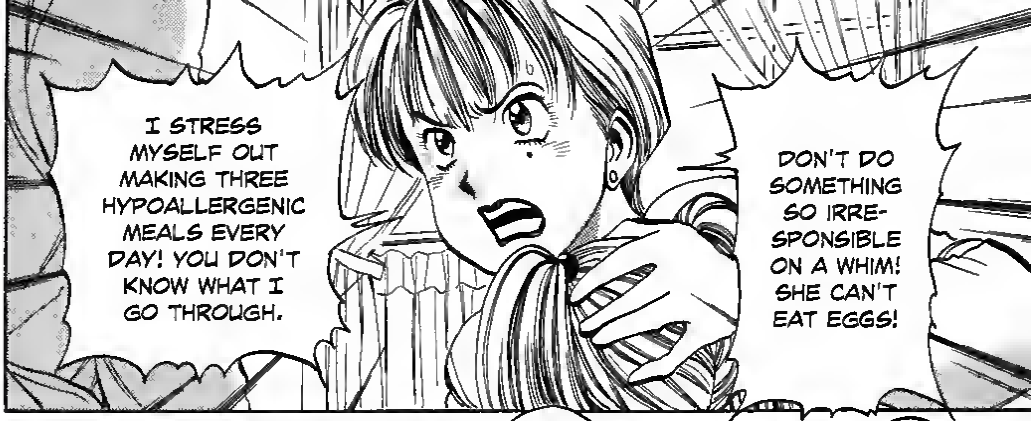
WOW, IT LOOKS DELICIOUS! AND IT REALLY IS GOOEY!
WAIT A MINUTE, KOSUKE-KUN! WHEN DID YOU TEACH HER THE RECIPE?
HOW DO YOU KNOW HER ANYWAY ?
YOU KNOW HOW I OFTEN RAN AWAY FROM HOME IN MIDDLE SCHOOL?
I MET YUKA-SAN AT THE PART-TIME JOB I HAD BACK THEN.
SHE COULDN'T DO ANY-THING DOMES-TIC,
SO I TAUGHT HER HOW TO COOK. AND THE OMELETTE WAS THE RECIPE I HAD JUST MEMORIZED.
SHE'S ALWAYS BEEN SO STARVED FOR LOVE...

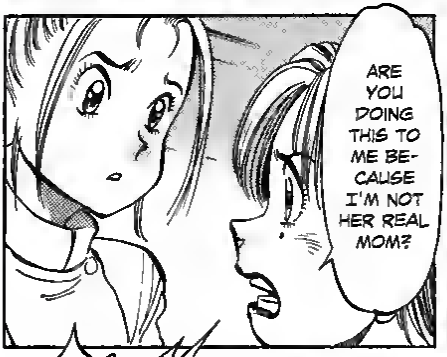
WE USED TO EAT IT TOGETHER A LOT.
SHE ALSO TAUGHT ME VARIOUS... THINGS...
clank clank
HEY, WHAT DID SHE TEACH YOU?
HM? DID I SAY SOMETHING?
...
IT WAS IN RETURN FOR LETTING ME STAY OVER.
sizzle
MM... YOU PASS.
REALLY?
IT'S THE FIRST TIME I'VE DONE REAL COOKING.

THANKS, KOSUKE-KUN.
I'M DEFINITELY GOING TO MAKE THIS FRIED RICE OMELETTE IF I EVER HAVE A FAMILY.
YOU ADD DEMI-GLAZE SAUCE ON TOP OF THIS GOOEY EGG, AND...
IT'S COM-PLETE!
WOW!
THIS! THIS... IS THE OM-ELETTE!
WOW, THIS IS GOOD!
UN-BELIEV-ABLY GOOD.
I HAVE A LONG WAY TO GO.
THE REAL STUFF IS AMAZING!!
I SHOULD HAVE KOSUKE-KUN TEACH ME AGAIN.

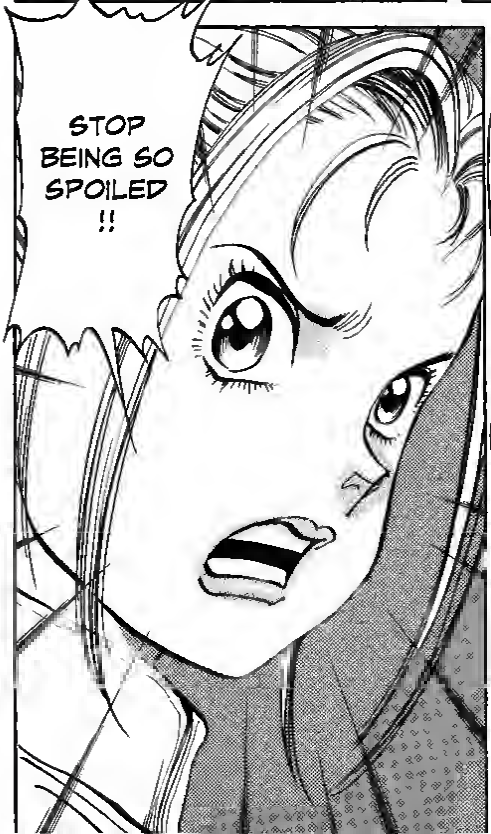

I WISH YOU COULD EAT IT TOO, RUI-CHAN.
ME TOO. I WANT THAT THE MOST.
BUT THERE'S NOTHING WE CAN DO ABOUT IT.
HERE.
カチャリ
TOP
WHAT?

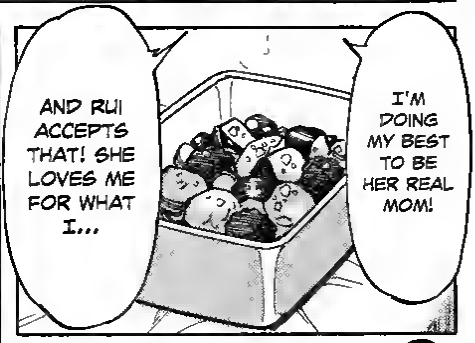

H-HEY ...
GO AHEAD, RUI-CHAN.
HEY!
WHAT ARE YOU DOING?
DON'T WORRY!
I USED MAGIC.


I STRESS MYSELF OUT MAKING THREE HYPOALLERGENIC MEALS EVERY DAY! YOU DON'T KNOW WHAT I GO THROUGH.
DON'T DO SOMETHING SO IRRESPONSIBLE ON A WHIM! SHE CAN'T EAT EGGS!


ARE YOU DOING THIS TO ME BECAUSE I'M NOT HER REAL MOM?

I HAD HEARD THAT THIS PLACE WAS "A RESTAURANT OF BLISS," BUT I'M TRULY DISAPPOINTED.
YUKA'S RIGHT. IT'S EASY TO SHOW MOMENTARY SYMPATHY AND KINDNESS.


STOP BEING SO SPOILED !!

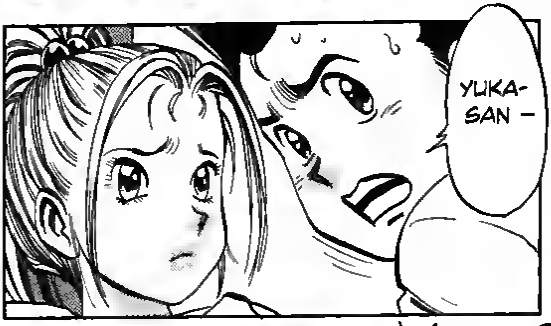

AND RUI ACCEPTS THAT! SHE LOVES ME FOR WHAT I...
I'M DOING MY BEST TO BE HER REAL MOM!

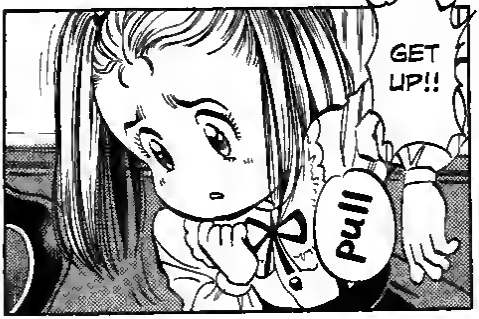
PARDON ?
DO YOU FEEL AT EASE BELIEVING THOSE WORDS?

I'M SO SORRY!
grab
YUKA-SAN, HOLD ON!
EXCUSE ME?!
thump
stand
YOU HAVE NO IDEA HOW MUCH I WANT TO BEAT YOU UP RIGHT NOW.
huff
huff
WHAT ARE YOU THINKING? YOU'RE NOT EVEN A MOM!
NOT TO MENTION SHE'S ALLERGIC TO EGGS !!
YUKA-SAN WANTS RUI-CHAN TO EAT THE FRIED RICE OMELETTE MORE THAN ANYONE! BUT RUI-CHAN DOESN'T LIKE IT!

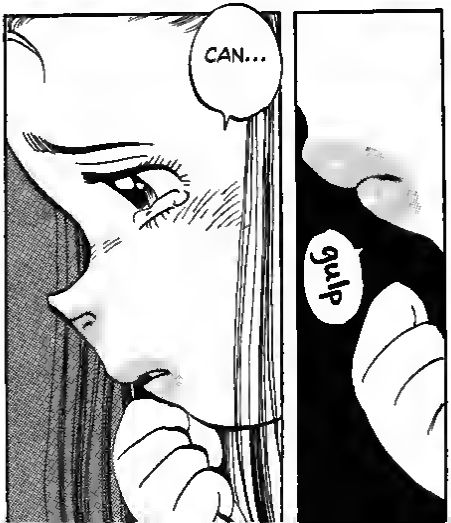
HOLD ON A MINUTE, PLEASE.
UM ...
TELL ME! HOW MUCH DO I OWE? I'LL PAY FOR THREE!

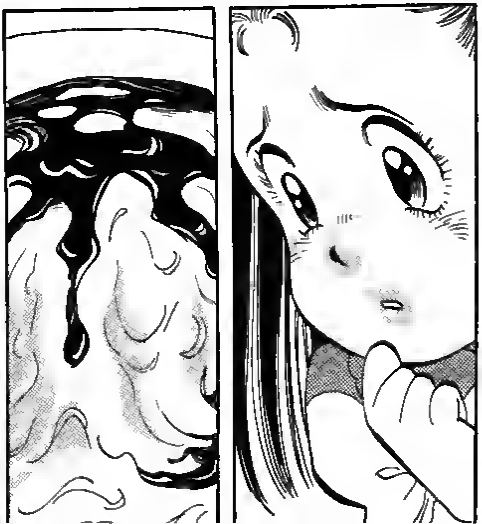
KOSUKE-KUN, THANK YOU FOR TODAY.
WE'RE GOING HOME!

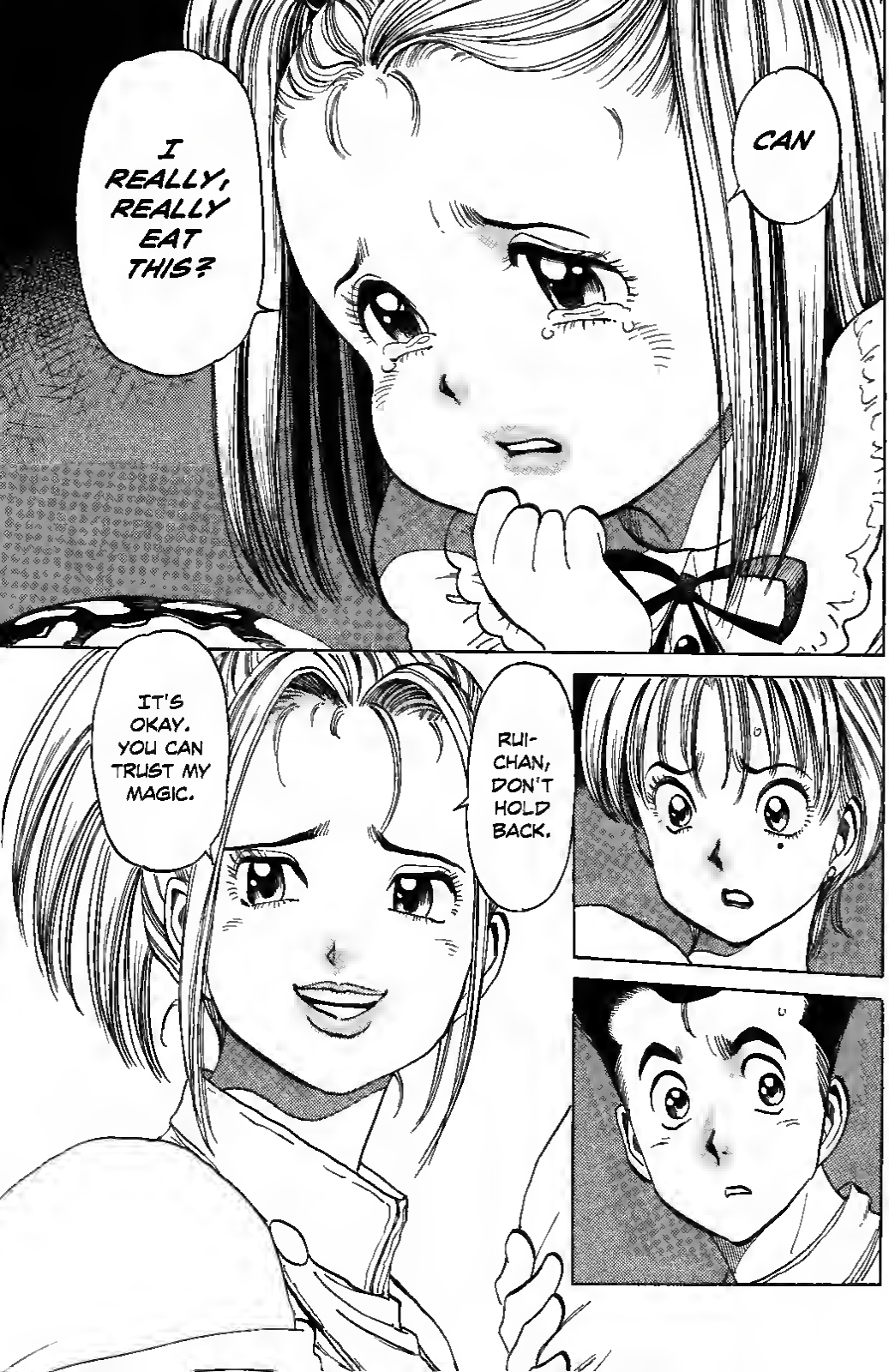

YUKA-SAN —

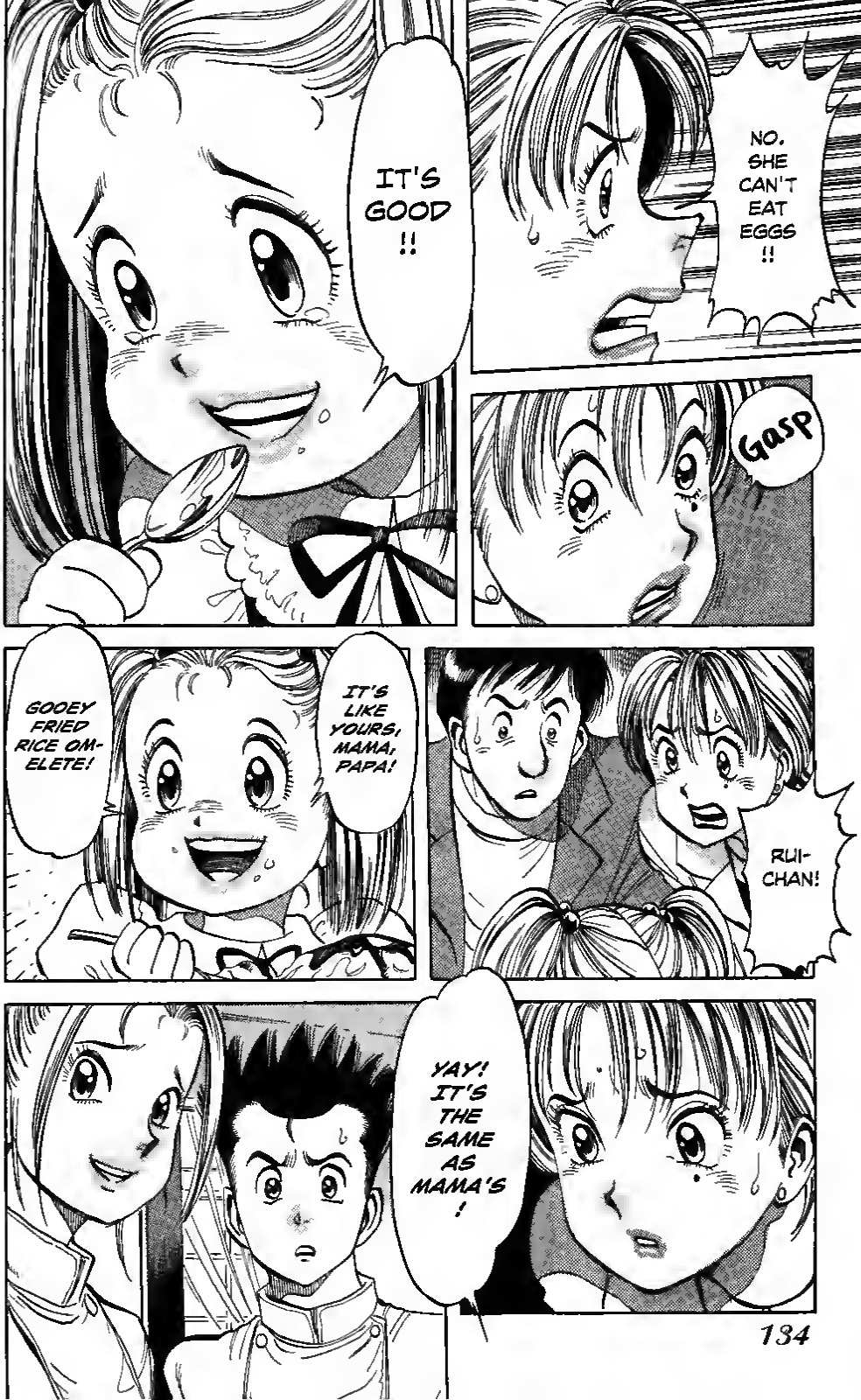

GET UP!!
Pull

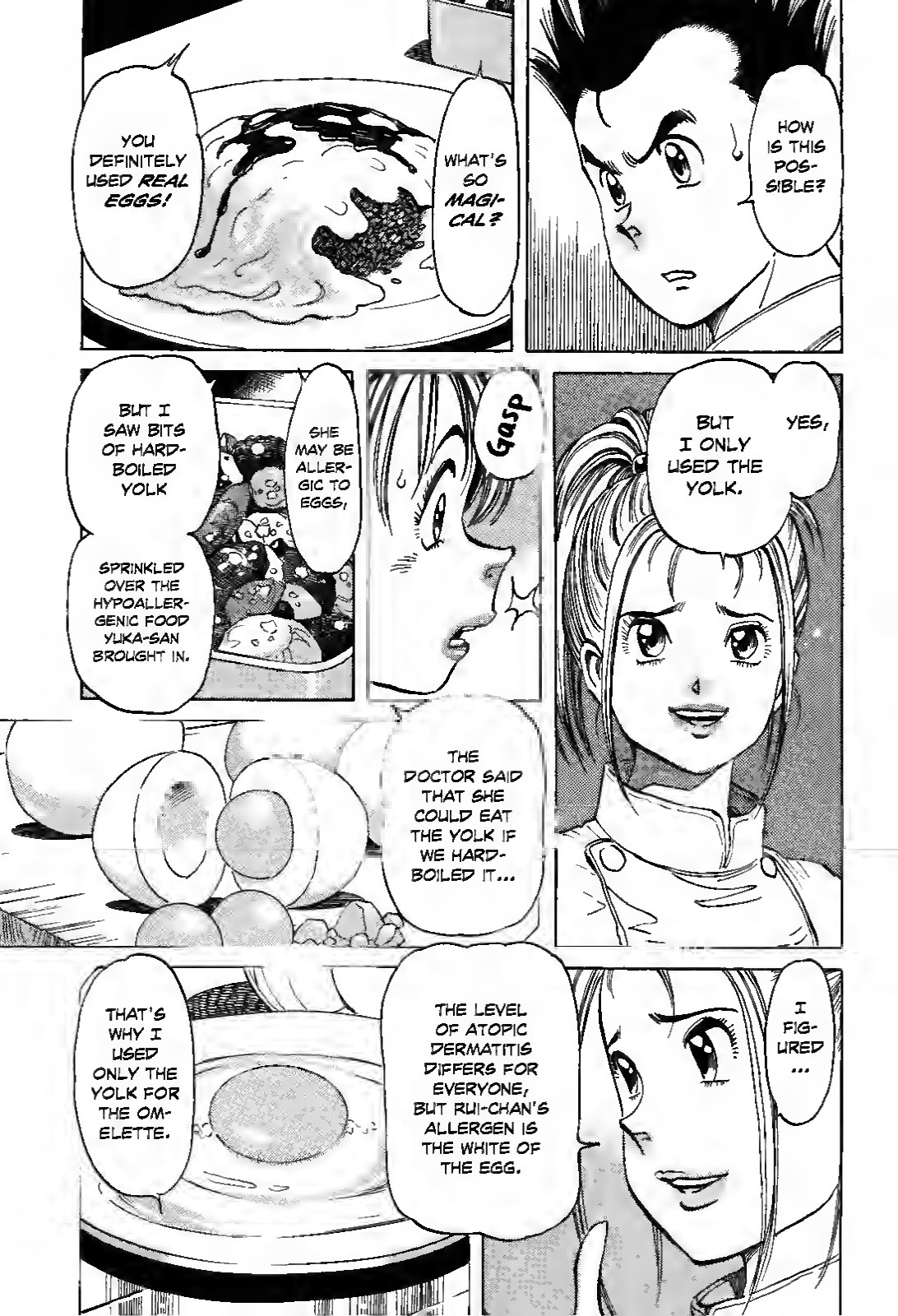
COME ON.
RUI-CHAN, WE'RE GOING. GET UP.

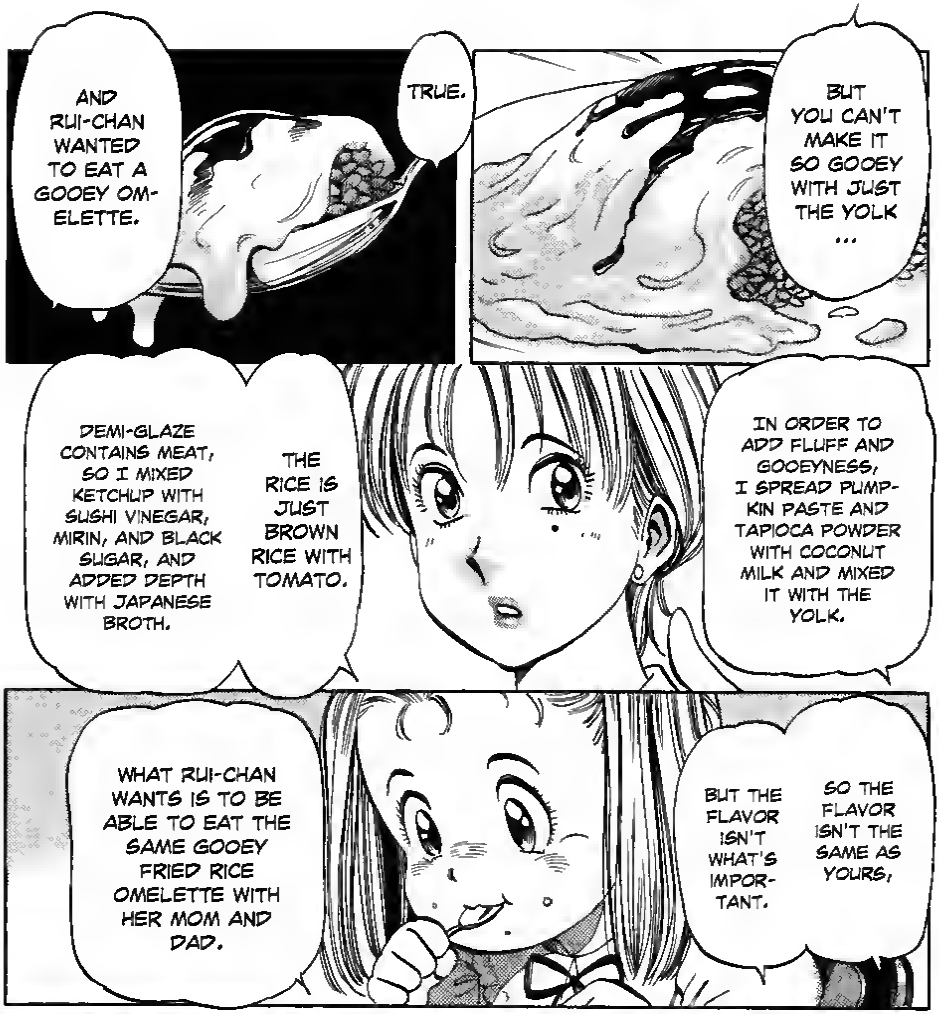

CAN...
Gulp

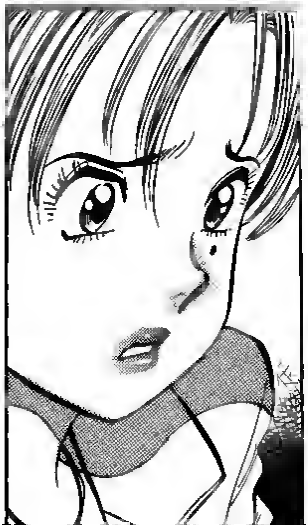


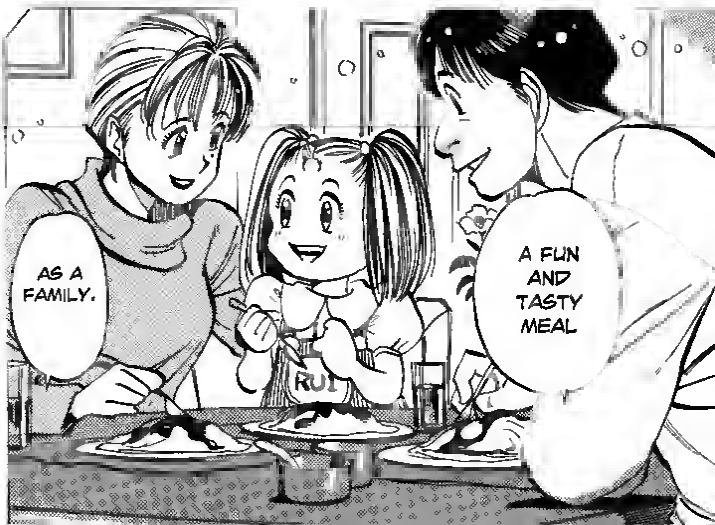

I REALLY, REALLY EAT THIS?
CAN
IT'S OKAY. YOU CAN TRUST MY MAGIC.
RUI-CHAN, DON'T HOLD BACK.

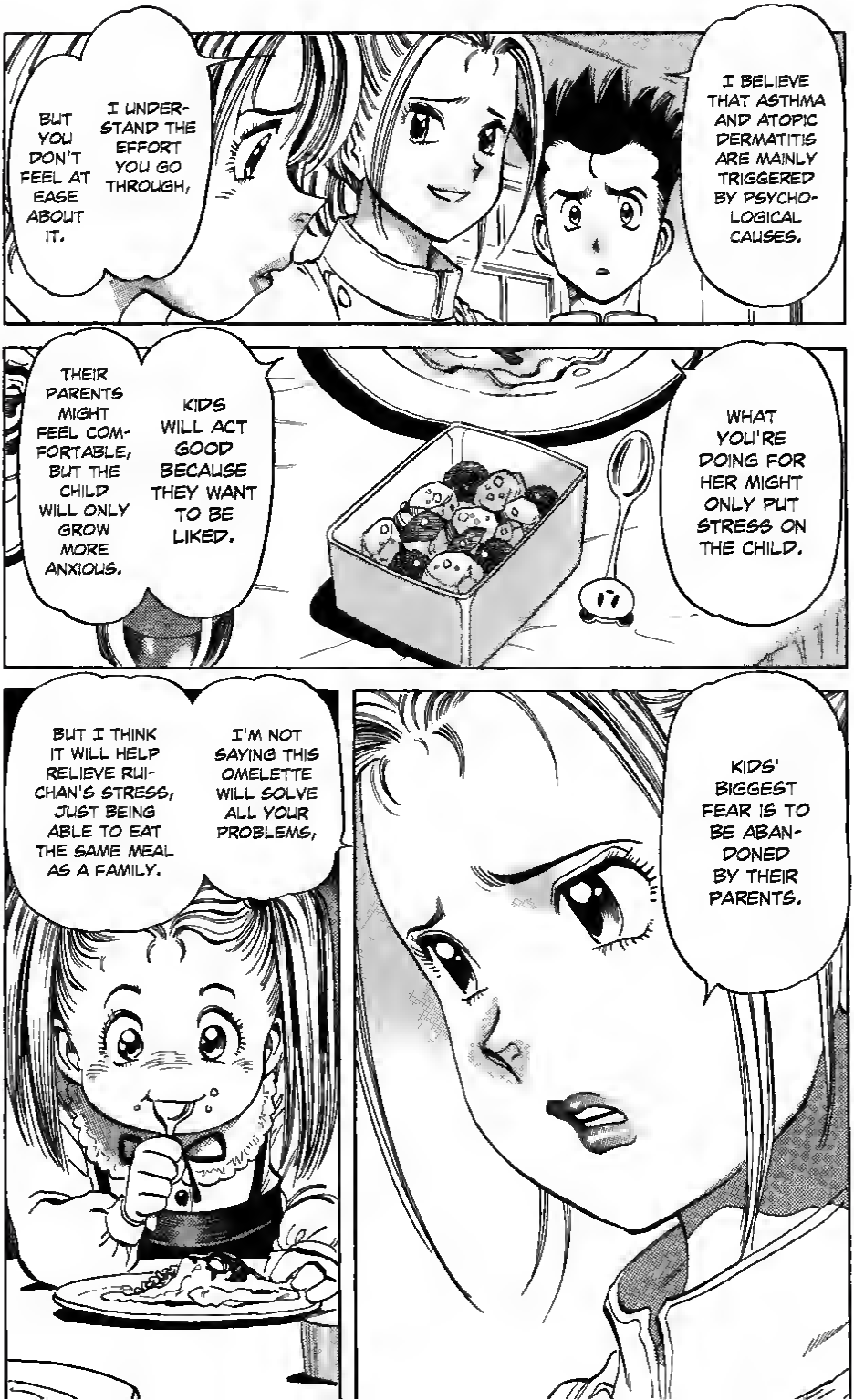

NO. SHE CAN'T EAT EGGS !!
IT'S GOOD !!
Gasp
RUI-CHAN!
IT'S LIKE YOURS, MAMA, PAPA!
GOOEY FRIED RICE OM-ELETE!
YAY! IT'S THE SAME AS MAMA'S !

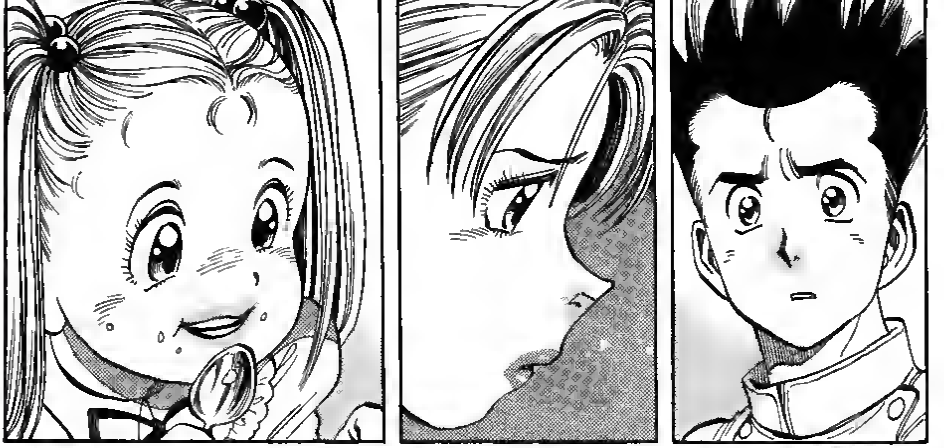

YOU DEFINITELY USED REAL EGGS!
WHAT'S SO MAGICAL?
HOW IS THIS POSSIBLE?
BUT I SAW BITS OF HARD-BOILED YOLK SPRINKLED OVER THE HYPOALLERGENIC FOOD YUKA-SAN BROUGHT IN.
SHE MAY BE ALLERGIC TO EGGS,
Gasp
THE DOCTOR SAID THAT SHE COULD EAT THE YOLK IF WE HARD-BOILED IT...
BUT I ONLY USED THE YOLK.
YES,
THAT'S WHY I USED ONLY THE YOLK FOR THE OMELETTE.
THE LEVEL OF ATOPIC DERMATITIS DIFFERS FOR EVERYONE, BUT RUI-CHAN'S ALLERGEN IS THE WHITE OF THE EGG.
I FIGURED ...


AND RUI-CHAN WANTED TO EAT A GOOEY OMELETTE.
TRUE.
BUT YOU CAN'T MAKE IT SO GOOEY WITH JUST THE YOLK ...
DEMI-GLAZE CONTAINS MEAT, SO I MIXED KETCHUP WITH SUSHI VINEGAR, MIRIN, AND BLACK SUGAR, AND ADDED DEPTH WITH JAPANESE BROTH.
THE RICE IS JUST BROWN RICE WITH TOMATO.
IN ORDER TO ADD FLUFF AND GOOEYNESS, I SPREAD PUMPKIN PASTE AND TAPIOCA POWDER WITH COCONUT MILK AND MIXED IT WITH THE YOLK.
WHAT RUI-CHAN WANTS IS TO BE ABLE TO EAT THE SAME GOOEY FRIED RICE OMELETTE WITH HER MOM AND DAD.
BUT THE FLAVOR ISN'T WHAT'S IMPORTANT.
SO THE FLAVOR ISN'T THE SAME AS YOURS,



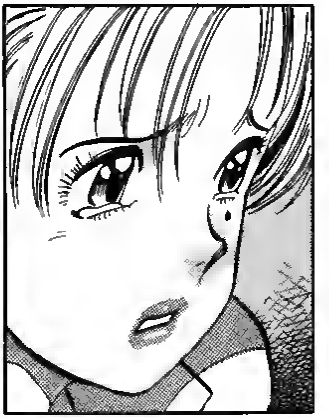

AS A FAMILY.
A FUN AND TASTY MEAL
RUI

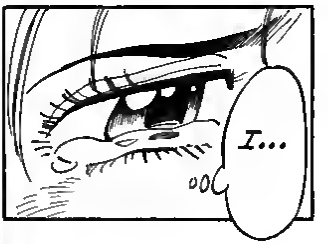

I BELIEVE THAT ASTHMA AND ATOPIC DERMATITIS ARE MAINLY TRIGGERED BY PSYCHOLOGICAL CAUSES.
I UNDERSTAND THE EFFORT YOU GO THROUGH,
BUT YOU DON'T FEEL AT EASE ABOUT IT.
WHAT YOU'RE DOING FOR HER MIGHT ONLY PUT STRESS ON THE CHILD.
KIDS WILL ACT GOOD BECAUSE THEY WANT TO BE LIKED.
THEIR PARENTS MIGHT FEEL COMFORTABLE, BUT THE CHILD WILL ONLY GROW MORE ANXIOUS.
KIDS' BIGGEST FEAR IS TO BE ABANDONED BY THEIR PARENTS.
I'M NOT SAYING THIS OMELETTE WILL SOLVE ALL YOUR PROBLEMS,
BUT I THINK IT WILL HELP RELIEVE RUI-CHAN'S STRESS, JUST BEING ABLE TO EAT THE SAME MEAL AS A FAMILY.



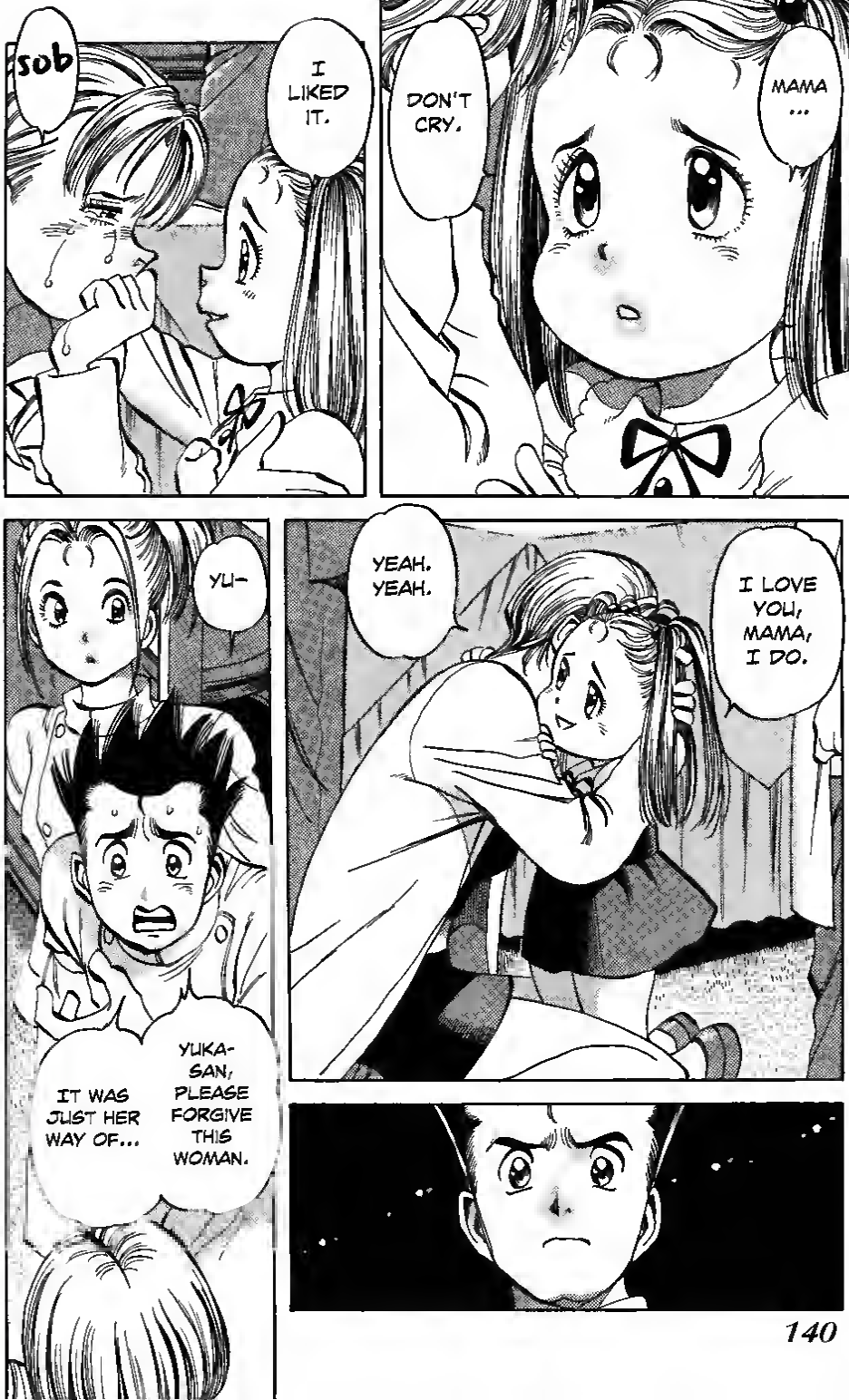
I THINK WE HAVE ALL THE ANSWERS FROM HER SMILE.
YUKA... RUI'S NEVER LOOKED HAPPIER.

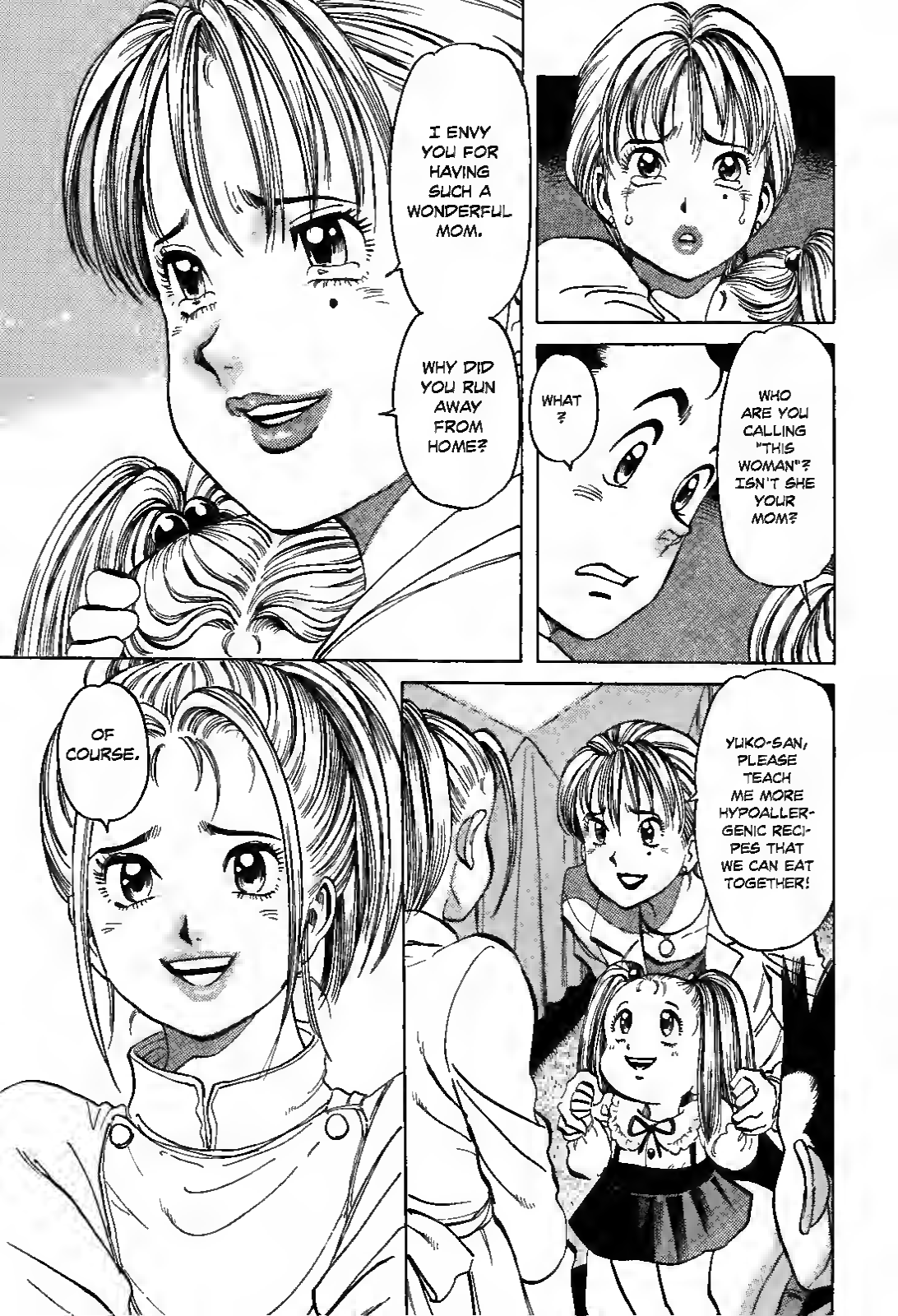
I HAD FORGOTTEN THE LONELINESS OF EATING COLD RICE IN ISOLATION...
I HAD FORGOTTEN ABOUT HOW I WAS ALWAYS ALONE ...
yuka

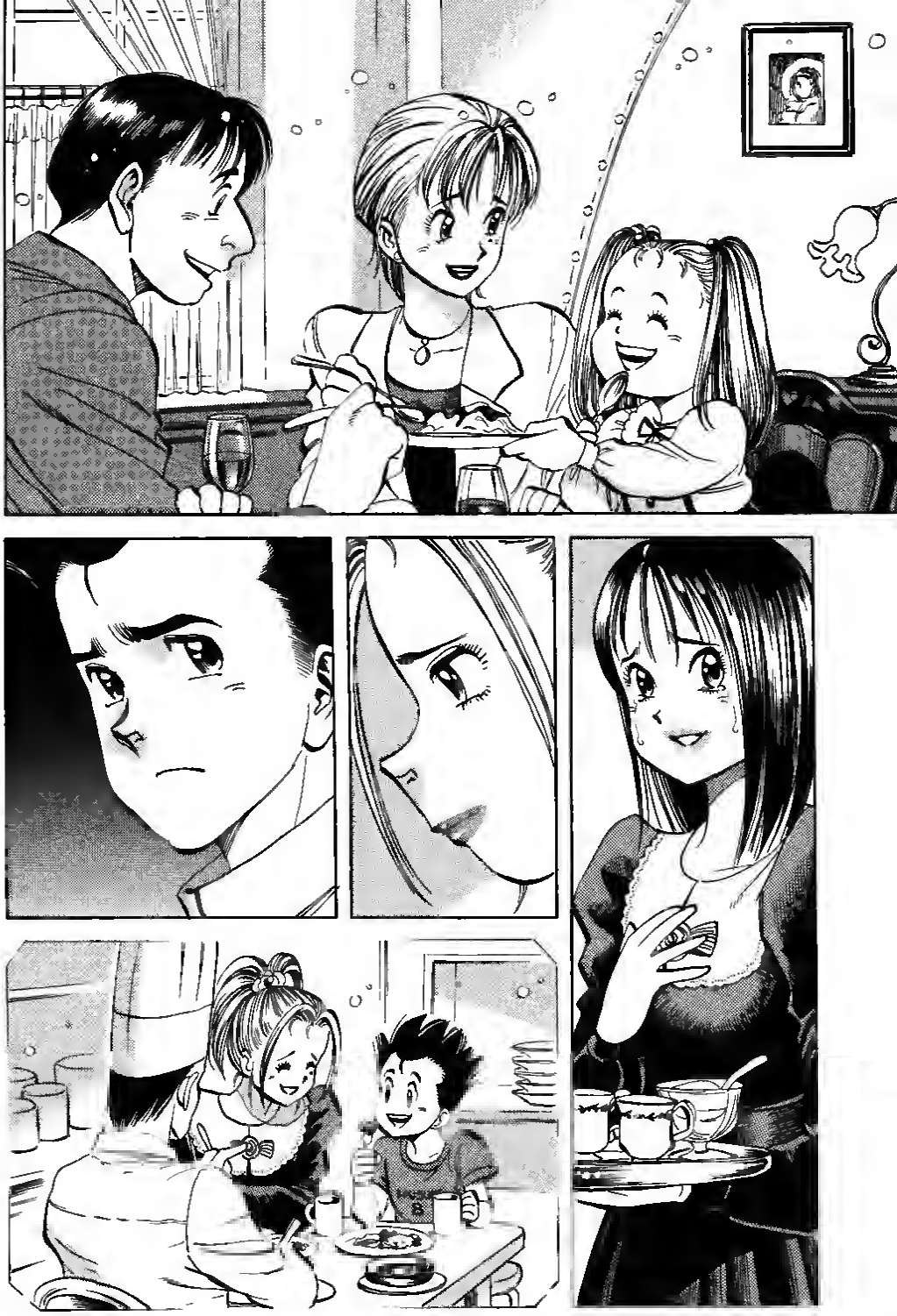



I...

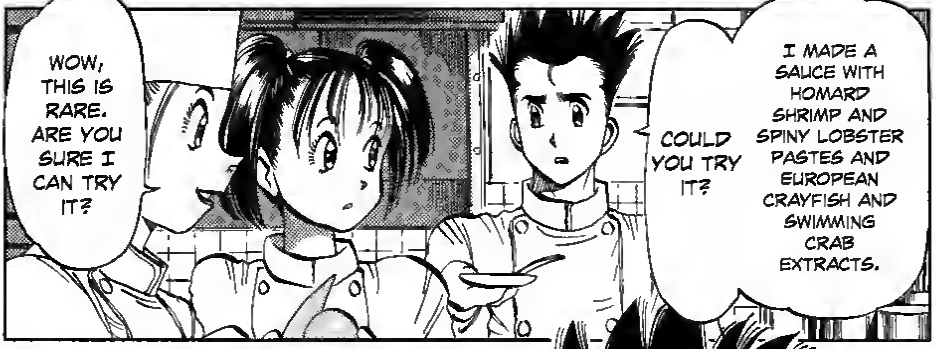
I SHOULD'VE BEEN ABLE TO NOTICE...
SHE WAS SUPPRESSING HER ANXIETY AND COMPLAINTS SO THAT I WOULDN'T DISLIKE HER...
FOR REAL, AT LEAST ...
RUI-CHAN NEVER SMILED.
BUT I TOLD MYSELF IT'D BE FINE IF I JUST MADE HER HYPOALLERGENIC FOOD.
sob
sob
WAAAH ...
IT WAS ALL JUST INSIDE MY HEAD.
sob

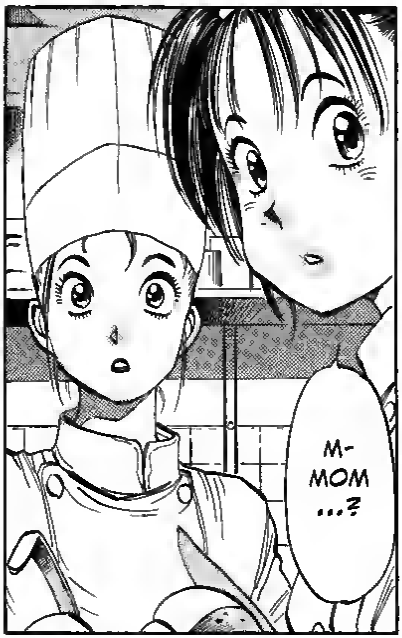

sob
I LIKED IT.
DON'T CRY.
MAMA ...
YU-
YUKA-SAN, PLEASE FORGIVE THIS WOMAN.
IT WAS JUST HER WAY OF...
YEAH. YEAH.
I LOVE YOU, MAMA, I DO.


I ENVY YOU FOR HAVING SUCH A WONDERFUL MOM.
WHY DID YOU RUN AWAY FROM HOME?
WHAT ?
WHO ARE YOU CALLING "THIS WOMAN"? ISN'T SHE YOUR MOM?
OF COURSE.
YUKO-SAN, PLEASE TEACH ME MORE HYPOALLERGENIC RECIPES THAT WE CAN EAT TOGETHER!



YUKO-SAN.

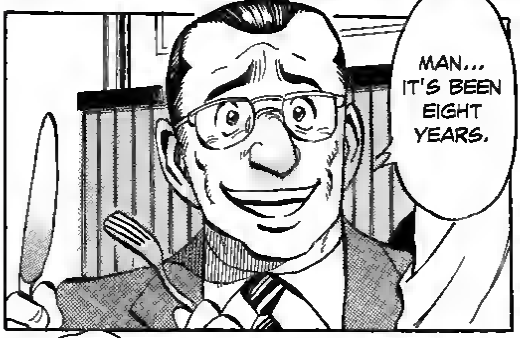

I MADE A SAUCE WITH HOMARD SHRIMP AND SPINY LOBSTER PASTES AND EUROPEAN CRAYFISH AND SWIMMING CRAB EXTRACTS.
COULD YOU TRY IT?
WOW, THIS IS RARE. ARE YOU SURE I CAN TRY IT?

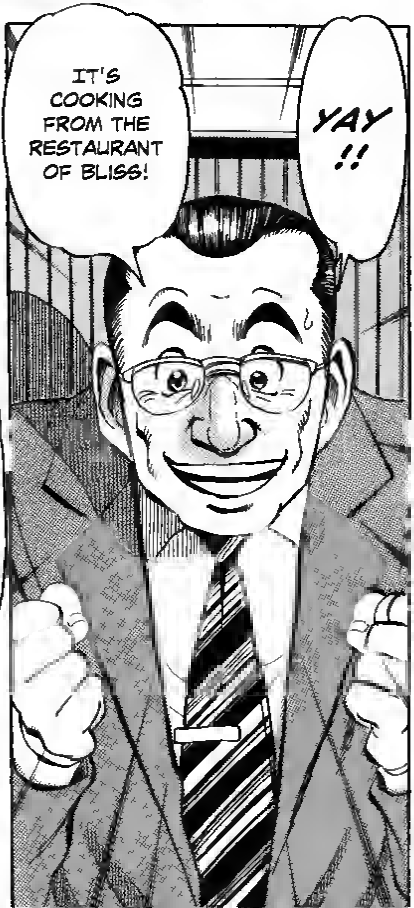

M-MOM ...?

I WANT TO HEAR YOUR OPINION... MOM.

LET ME SEE.
I'd like a restaurant that can do that.
Yuko, Kosuke, I'd like the customers to go home feeling happy, seeing the world in a new light.

[Chapter 4] <Chapter Fried Rice Omelette> / Fin


MAN... IT'S BEEN EIGHT YEARS.


IT'S COOKING FROM THE RESTAURANT OF BLISS!
YAY !!

I'VE INHERITED MY FATHER'S WILL, AND I'VE DONE THE COOKING THIS TIME.
THANK YOU FOR COMING AGAIN.

I'D STARVE MYSELF, SWEATING AND WALKING EVERYWHERE, SO THAT I COULD ENJOY A NICE TIME IN DOLLHOUSE ONCE A MONTH.
YEAH... I WAS STILL NEW AND WORKING OUTSIDE THE OFFICE BACK THEN.
MARUI-SAN, YOU'VE REALLY OUTDONE YOURSELF.
SPENDING MY DAYS STARING AT PAPERWORK.
BUT NOW THAT I'M THE CHIEF OF THE SALES DEPARTMENT, I'M FINALLY BACK AT HEADQUARTERS,

Recently, people have started buying more organic products for their health. However, it's a lot of burden on the farmers, since organic produce require much more care. "We'll keep producing them so long as people want them," said a certain farmer producing organic goods. But should we really leave all the burden to the farmers? Producers constantly think about consumers' diets, so perhaps consumers could get more involved with producers' farms? If we could gain a more intimate relationship through food, I'm sure we'd all be happy.

The restaurant is melody in heart of warm

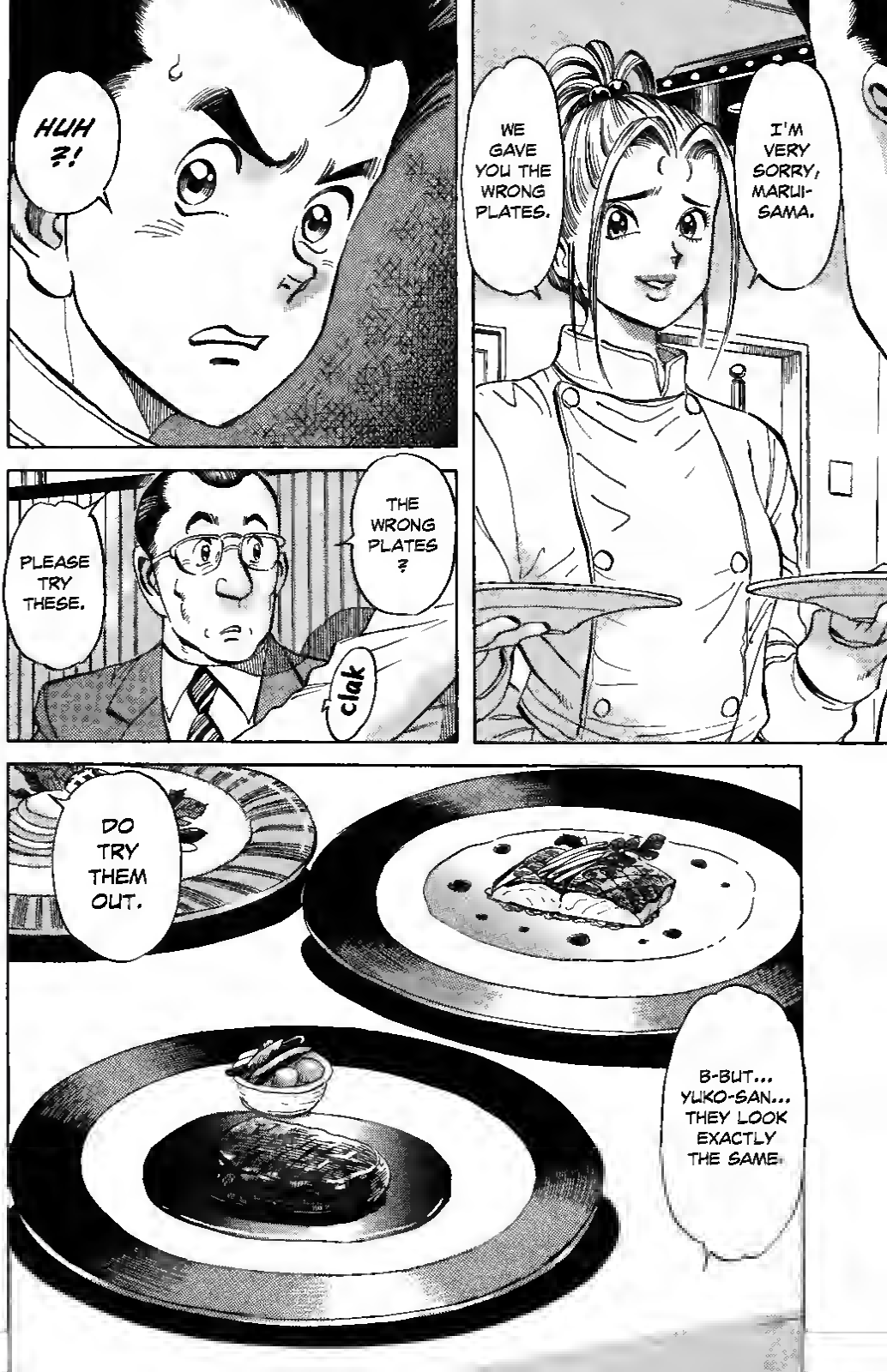
幸せレストラン

A Restaurant of Bliss

Chapter Vegetables

...HM...?
THE FISH, THE MEAT, THE HORS D'OEUVRE ...
IT'S DIFFERENT...
THAT'S IMPOSSIBLE!
WHAT?!
I FOLLOWED MY FATHER'S RECIPES STEP BY STEP FOR WHAT YOU USED TO ORDER!
TH-THAT CAN'T BE!

THEY DEFI-NITELY LOOK THE SAME...
BUT I DON'T THINK THEY TASTED LIKE THIS...
B-BUT I DIDN'T ADD OR TAKE OUT ANYTHING FROM MY FATHER'S RECIPES.
...YEAH. MAYBE I JUST THOUGHT THEY TASTED BETTER BE-CAUSE IT'S BEEN SO LONG.
OH... BUT...
I'M SORRY ABOUT THE DELAY.
HUH ...?


HUH ?!
I'M VERY SORRY, MARUI-SAMA.
WE GAVE YOU THE WRONG PLATES.
THE WRONG PLATES ?
clak
PLEASE TRY THESE.
DO TRY THEM OUT.
B-BUT... YUKO-SAN... THEY LOOK EXACTLY THE SAME.

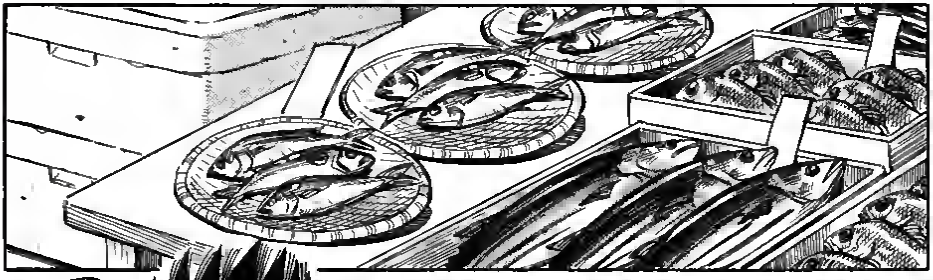
THIS WOMAN ...
SHE CAN COOK MY FATHER'S RECIPES?
YES! THIS IS IT!
THIS IS THE FLAVOR !!
OH, BOY! WHAT A BLISSFUL TASTE.
MMM... DELI-CIOUS!!
THIS IS TERU-SAN'S TASTE!
BRINGS BACK MEMO-RIES...
THIS IS SUCH A HAPPY PLACE.
munch
munch
munch
munch

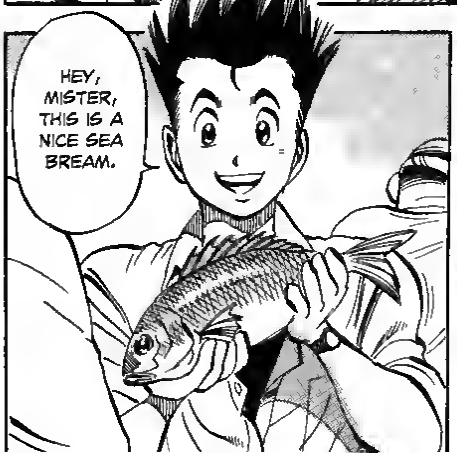
Doll House
NO WAY ...
HOW IS THAT POSSIBLE?
YUKO-SAN... I RECREATED MY FATHER'S RECIPES PERFECTLY.
SO WHY DID HE...
OH... SO HE JUST REMEMBERED THE TASTE WRONG.
phew
KOSUKE-SAN, YOU DIDN'T DO ANYTHING WRONG. YOUR COOKING WAS PERFECT.

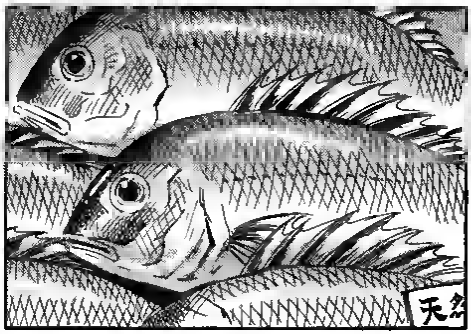
WHAT?
NO, HE WASN'T WRONG EITHER.
WHAT ARE YOU SAYING? STOP BEING SO CONFUSING!
DAMN IT! WHAT DID YOU DO TO YOUR COOKING?
I WANT YOU TO THINK AND FIGURE IT OUT YOURSELF.
YOU'LL GAIN NOTHING IF I TELL YOU.
TRYING TO BE A MOM AGAIN ...
UGH.

東中央卸し売市場
East Central Wholesale Markets

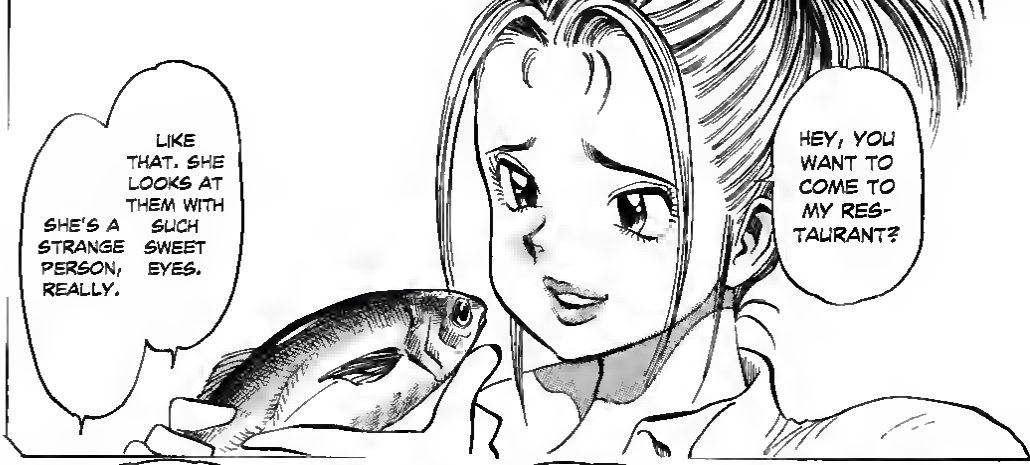
金鮮

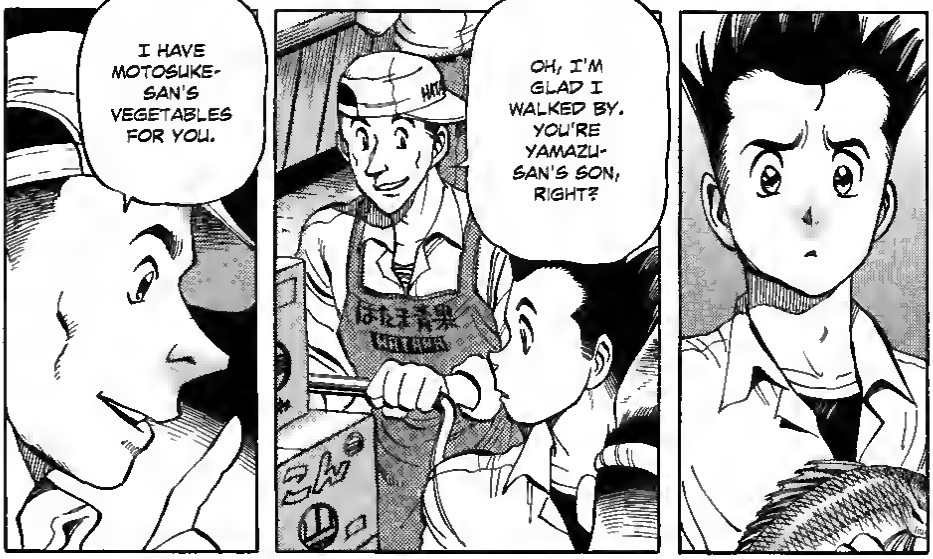


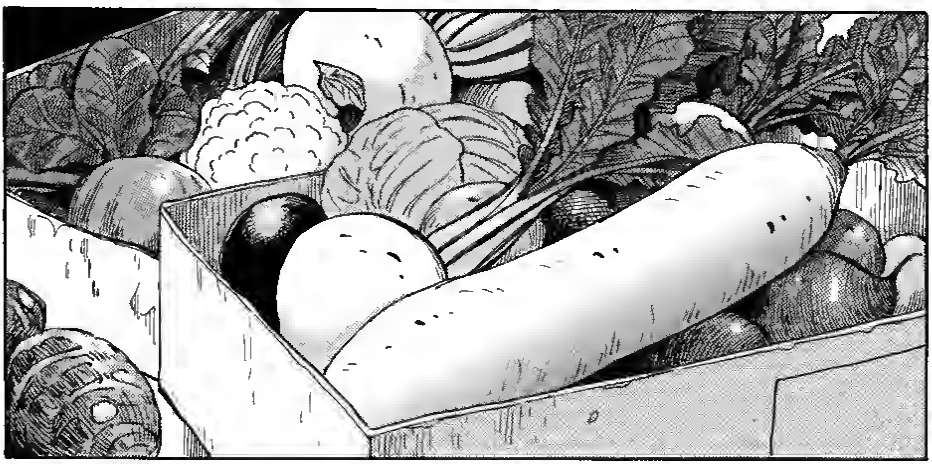

HEY, MISTER, THIS IS A NICE SEA BREAM.



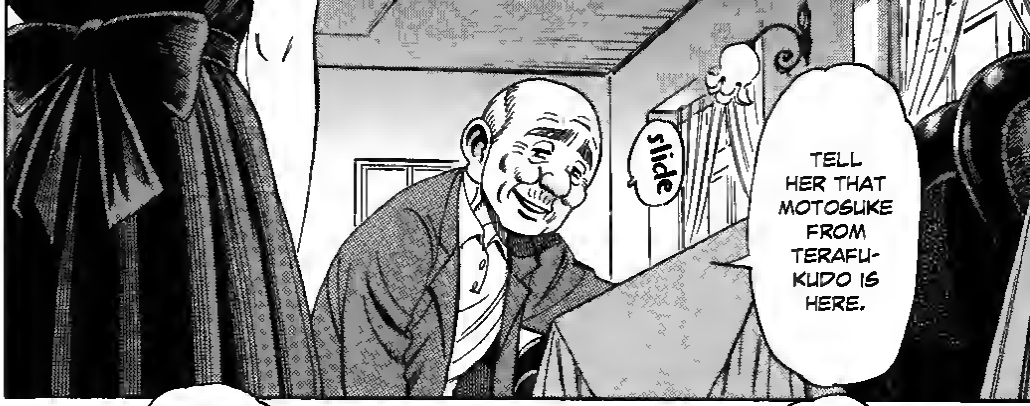
OH, YAMAZU-SAN'S BOY.
I SEE. YOU HAVE GOOD EYES.
WELL, I'LL TAKE IT!
SHE'D PROB-ABLY BUY THESE FISH.
SEA BASS?
BUT YUKO-SAN WOULDN'T BUY IT.
EH ...?
BECAUSE THEY'RE IN SEASON? EVEN I CAN TELL THAT.
NO, NO. IT'S NOT BECAUSE OF SOME OBVIOUS REASON.
HOW DO I SAY IT... SHE KNOWS SOMETHING ABOUT FISH.
SOME-THING?
HEH HEH. SHE TAKES EACH FISH AND STARTS TALKING TO IT.

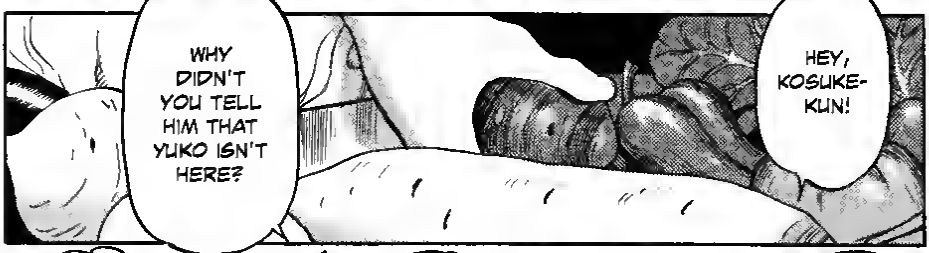

HEY, YOU WANT TO COME TO MY RESTAURANT?
LIKE THAT. SHE LOOKS AT THEM WITH SUCH SWEET EYES.
SHE'S A STRANGE PERSON, REALLY.

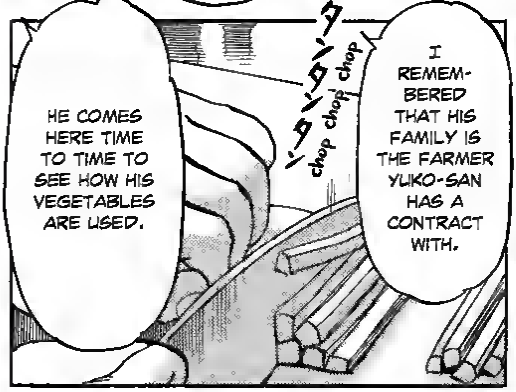

I HAVE MOTOSUKE-SAN'S VEGETABLES FOR YOU.
OH, I'M GLAD I WALKED BY. YOU'RE YAMAZU-SAN'S SON, RIGHT?



WOW! SO MANY! THEY HAVE SUCH WEIRD SHAPES, BUT THEY LOOK FRESH!
YEAH... BUT WE HAVE ENOUGH VEGETABLES, AND WE WON'T USE MOST OF THESE.
AND YUKO-SAN'S AT A MEETING WITH THE STORE ASSOCIATION...
EGOSHI, COULD YOU PUT THEM SOMEWHERE THAT WON'T GET IN THE WAY?
ring
EXCUSE ME.
OH, I'M SORRY. WE'RE FINISHED FOR LUNCH,
AND DINNER TIME STARTS AT FIVE.
IS YUKO-SAN HERE?
IT'S OKAY.


slide
TELL HER THAT MOTOSUKE FROM TERAFU-KUDO IS HERE.


HEY, KOSUKE-KUN!
WHY DIDN'T YOU TELL HIM THAT YUKO ISN'T HERE?

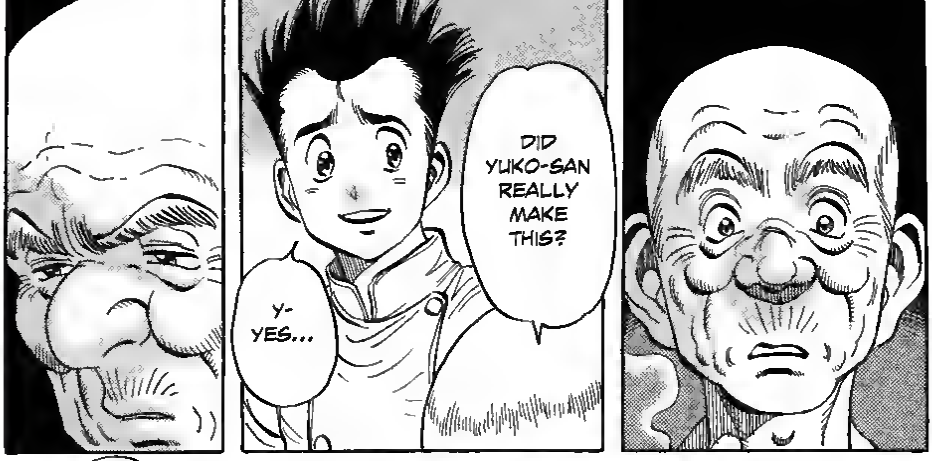

I REMEMBERED THAT HIS FAMILY IS THE FARMER YUKO-SAN HAS A CONTRACT WITH.
chop chop chop
HE COMES HERE TIME TO TIME TO SEE HOW HIS VEGETABLES ARE USED.

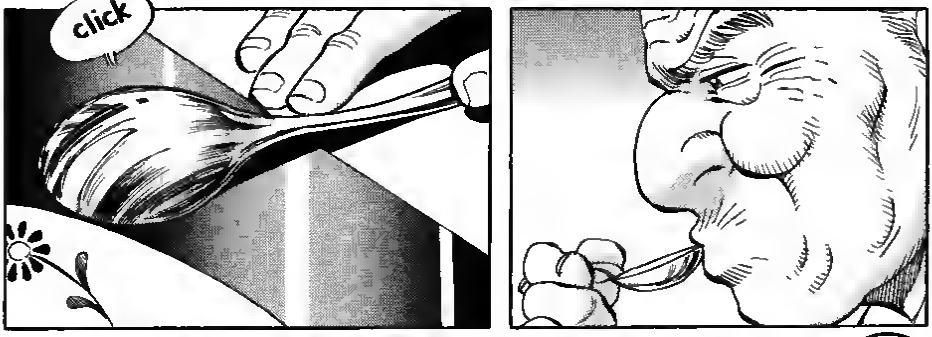
I DON'T WANT TO DISAPPOINT HIM AFTER HE CAME ALL THIS WAY.

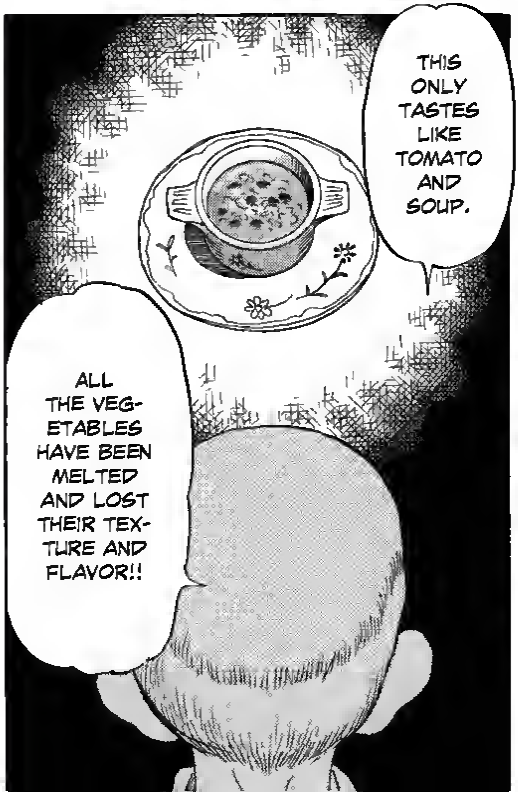
THAT OLD MAN'S HERE TO EAT YUKO'S COOKING, YOU KNOW?

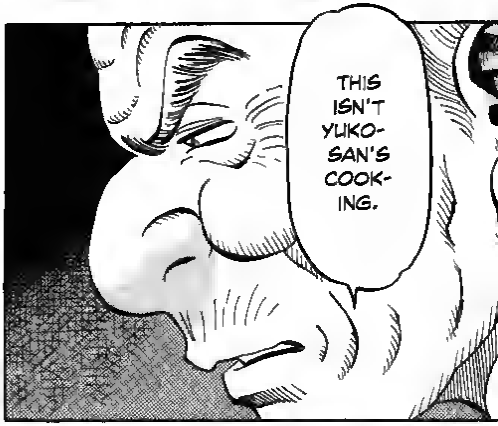
HEY, ARE YOU SURE YOU CAN USE THOSE VEGETABLES WITHOUT PERMISSION?
chop chop chop

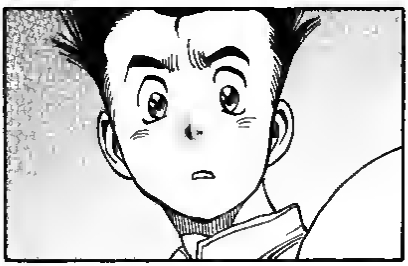
NO, HE'S HERE TO EAT DOLL-HOUSE'S COOKING.
I'M USING MY HEAD.
I'M DOING WHAT YUKO-SAN WOULD DO.
...
NOW... AT HIS AGE, HIS TEETH AND DIGESTIVE SYSTEM MUST BE WEAK.
I'LL CHOP THE VEGETABLES UP INTO SMALL BITS AND MAKE THEM AS SOFT AS POSSIBLE.
ANYTHING AT DOLL-HOUSE IS GUARANTEED TO TASTE GOOD,
SO IF HE THINKS OTHERWISE, IT'LL BE HIS VEGETABLES THAT TASTE BAD.
THANK YOU FOR WAITING.
MINESTRONE-STYLE SOFT VEGETABLE SOUP.
click

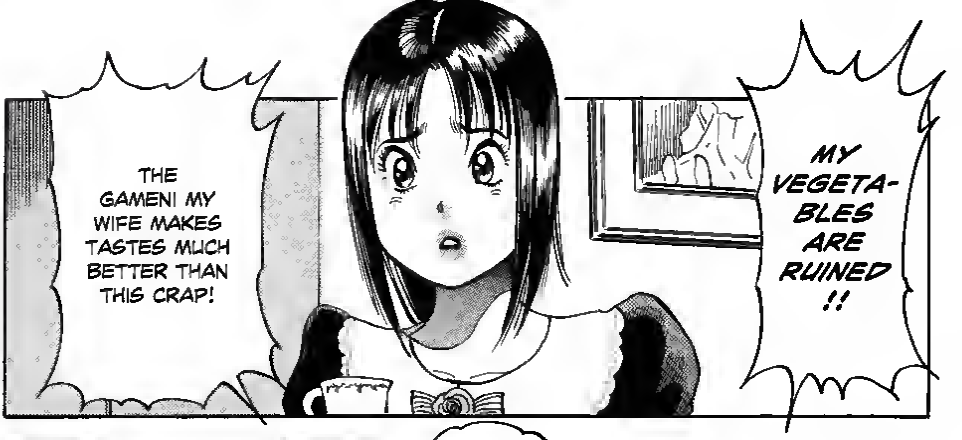

DID YUKO-SAN REALLY MAKE THIS?
Y-YES...

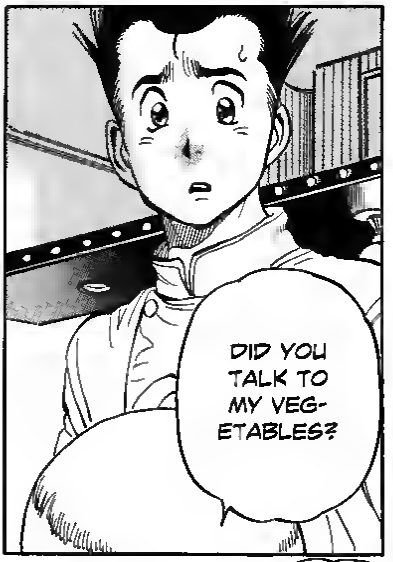

click


THIS ONLY TASTES LIKE TOMATO AND SOUP.
ALL THE VEGETABLES HAVE BEEN MELTED AND LOST THEIR TEXTURE AND FLAVOR!!


THIS ISN'T YUKO-SAN'S COOKING.

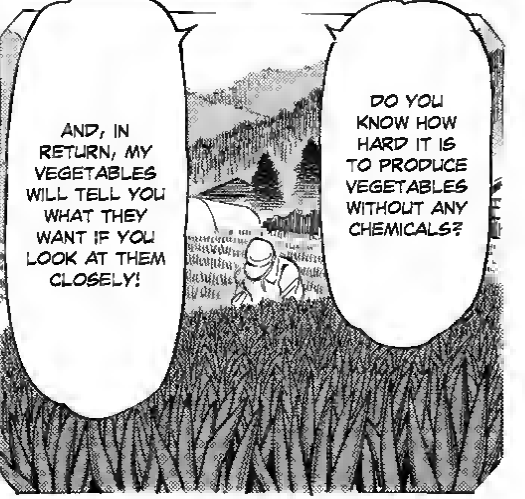



THE GAMENI MY WIFE MAKES TASTES MUCH BETTER THAN THIS CRAP!
MY VEGETA-BLES ARE RUINED !!

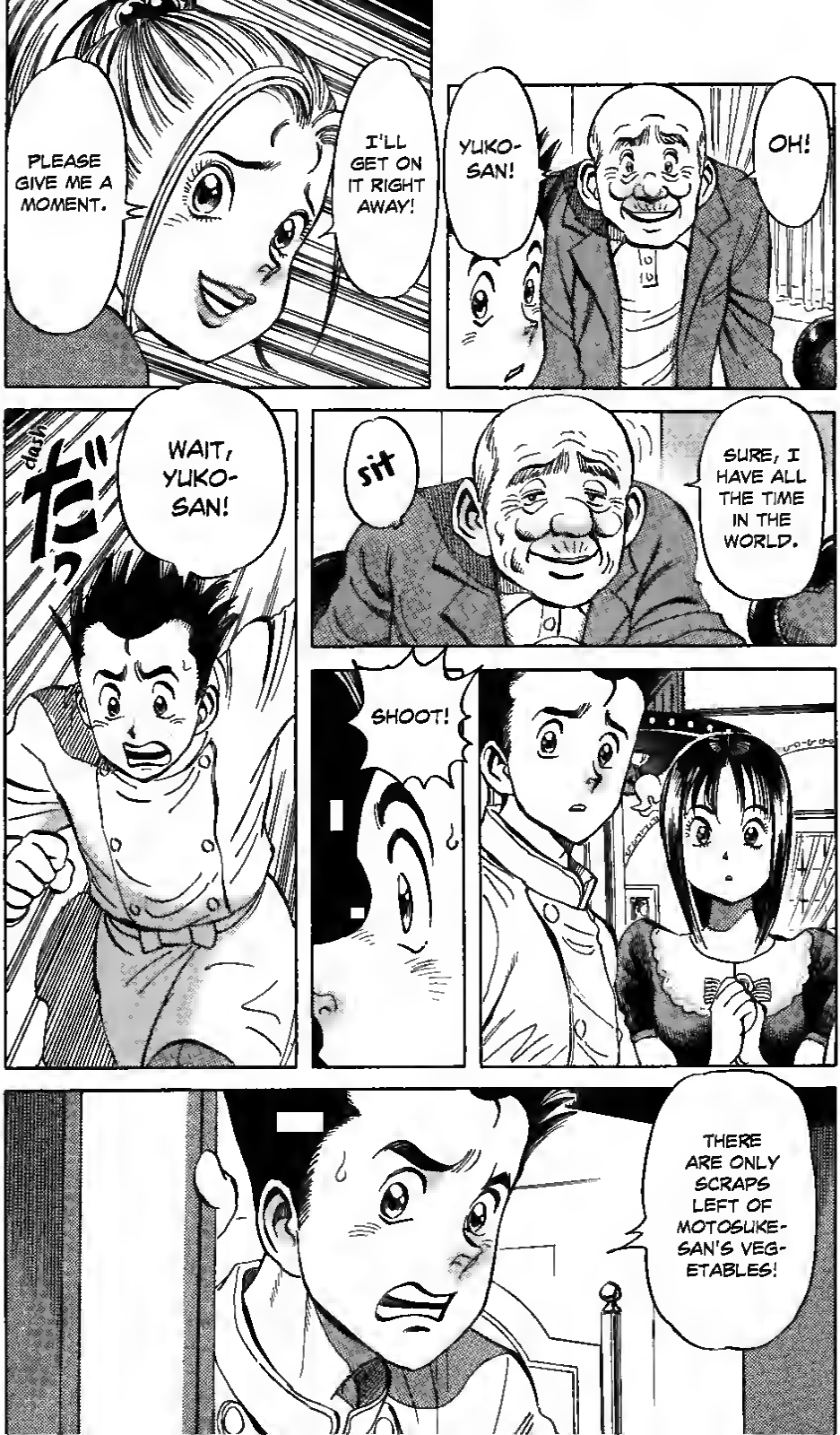

DID YOU TALK TO MY VEG-ETABLES?

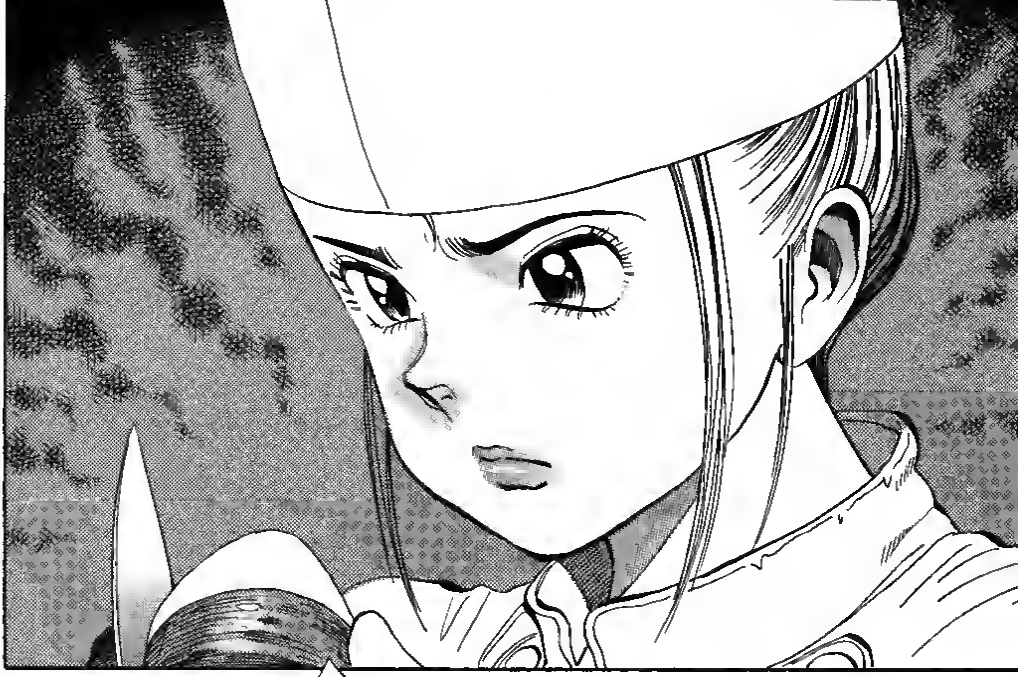
I... I LIVE MY LIFE FOR MY VEG-ETABLES!

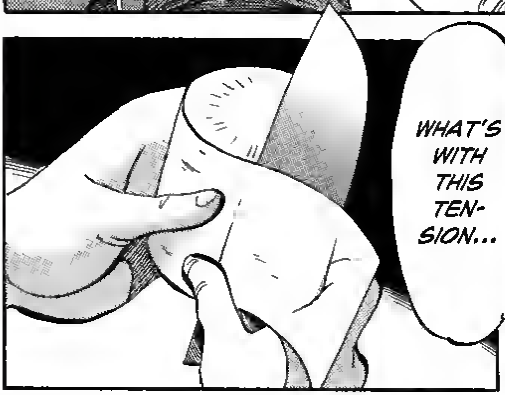
DO YOU KNOW HOW GOOD THE TAKAHARA TOMATOES ARE?
THEY'RE SO SWEET, EVEN THE WORMS WANT THEM. AND WHAT ABOUT CABBAGE AND BOK CHOY?


AND, IN RETURN, MY VEGETABLES WILL TELL YOU WHAT THEY WANT IF YOU LOOK AT THEM CLOSELY!
DO YOU KNOW HOW HARD IT IS TO PRODUCE VEGETABLES WITHOUT ANY CHEMICALS?

I WAS TIRED OF CHEMICALLY GROWN VEGETABLES AND WAS JUST PRODUCING THESE FOR MYSELF,
BUT THEN, YUKO-SAN SHOWED UP OUT OF NOWHERE AND STARTED TALKING TO MY VEGETABLES.
HEY, WON'T YOU COME TO MY RESTAURANT?
I STARTED PRODUCING EUROPEAN CROPS ON YUKO-SAN'S REQUEST.
EVER SINCE, I'VE BEGUN COMING TO THIS RESTAURANT ONCE A YEAR TO SEE HOW MY VEGETABLES ARE COOKED.
MOTOSUKE-SAN!
ring
THAT'S WHAT I LIVE FOR NOW!
DO YOU UNDERSTAND?

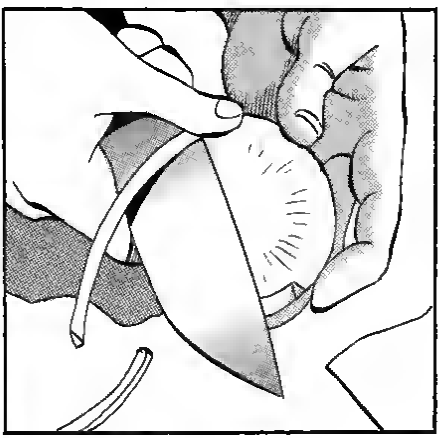

PLEASE GIVE ME A MOMENT.
I'LL GET ON IT RIGHT AWAY!
YUKO-SAN!
OH!
dash
ダッ
WAIT, YUKO-SAN!
sit
SURE, I HAVE ALL THE TIME IN THE WORLD.
SHOOT!
THERE ARE ONLY SCRAPS LEFT OF MOTOSUKE-SAN'S VEG-ETABLES!

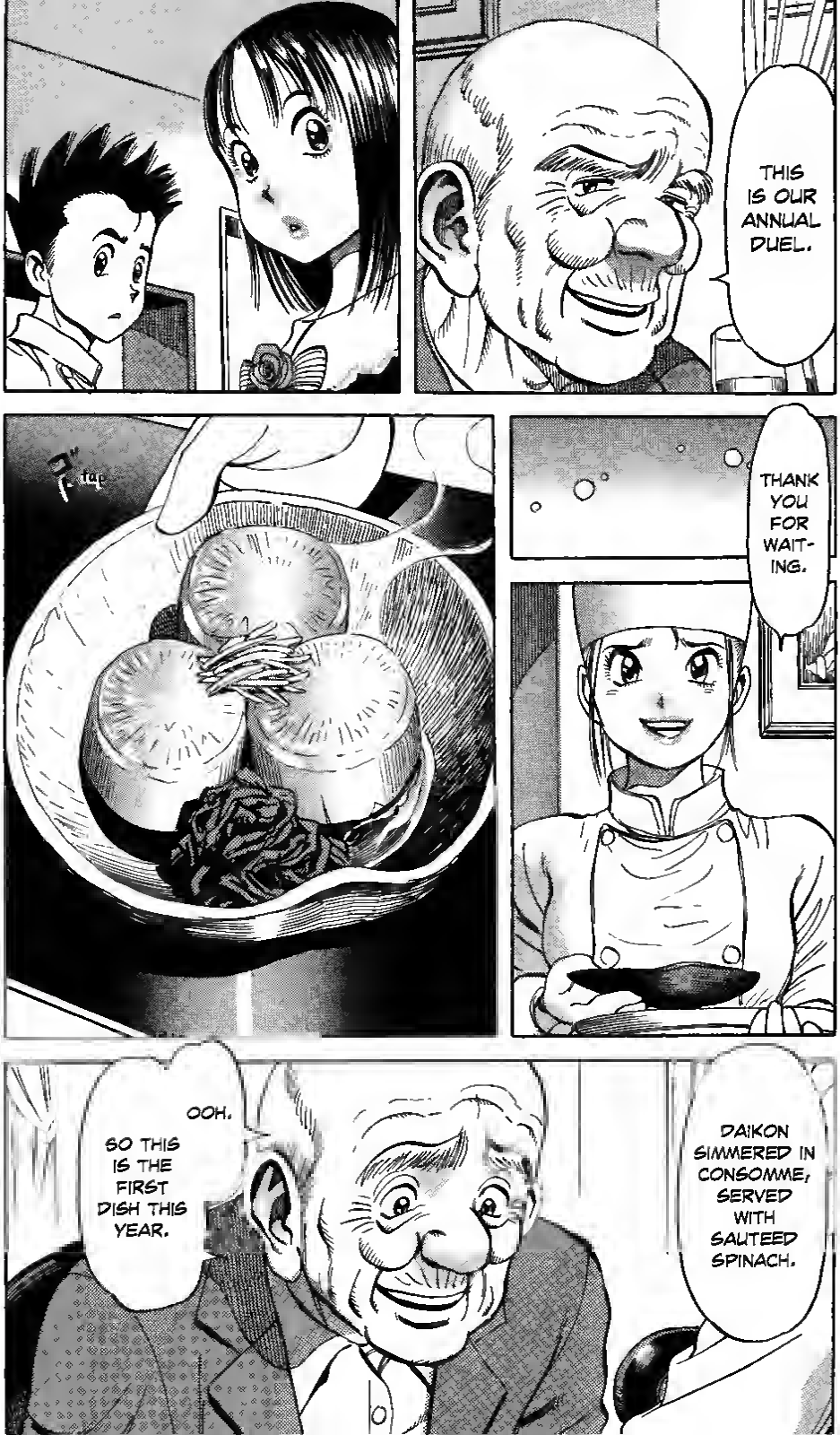



WHAT'S WITH THIS TEN-SION...

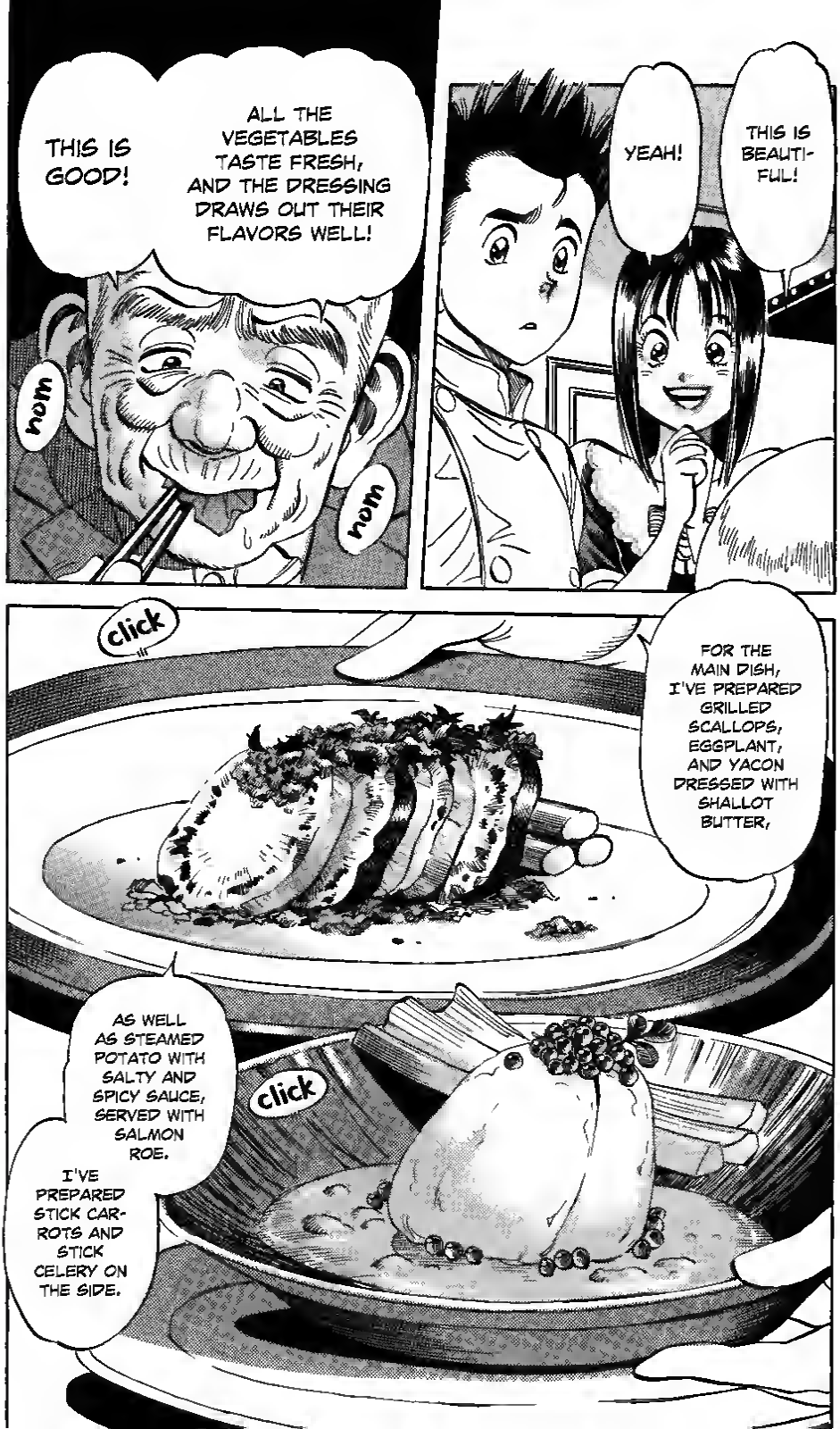
shiver
ぞくっ

Chop

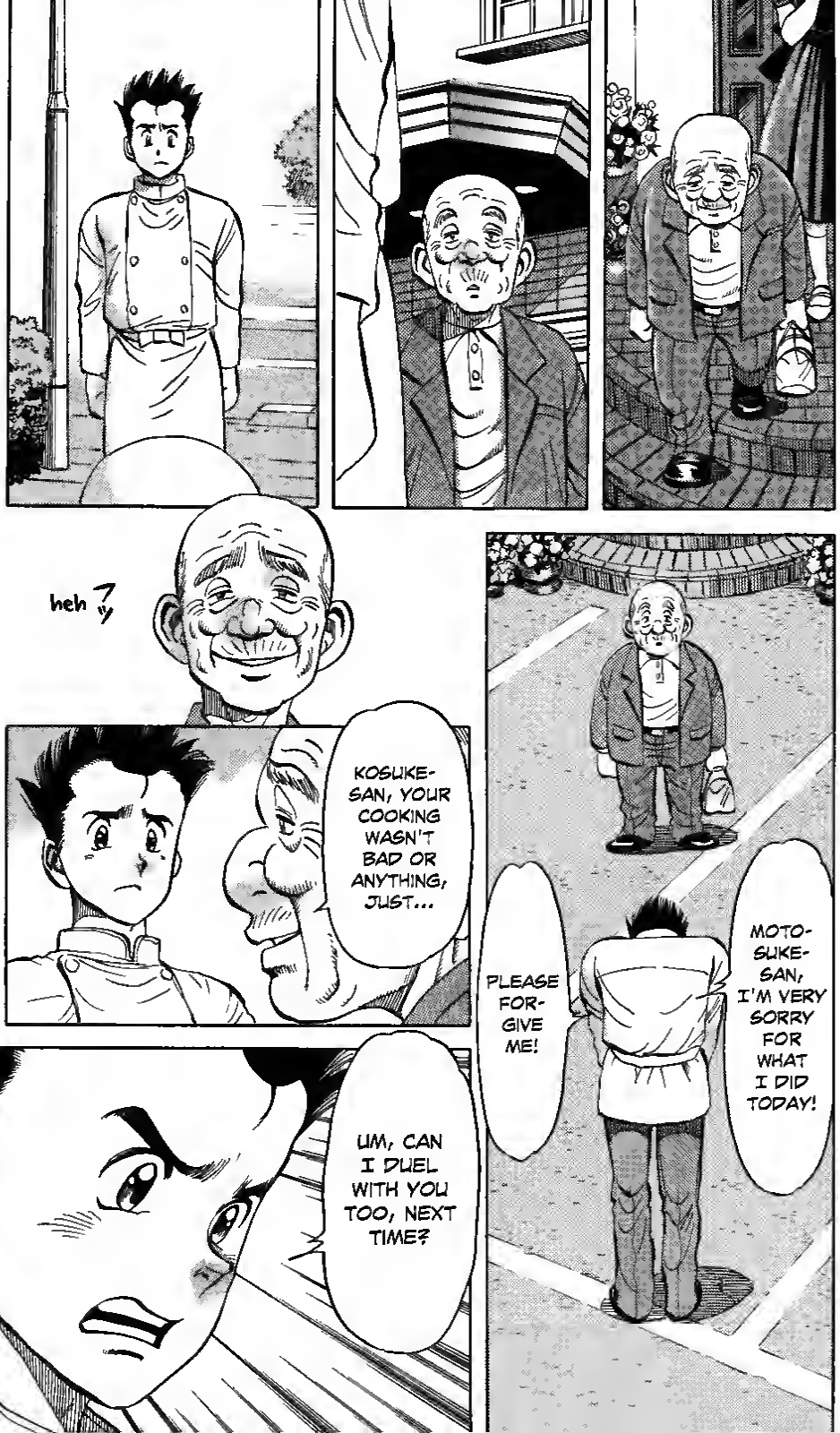



THIS IS OUR ANNUAL DUEL.
THANK YOU FOR WAIT-ING.
DAIKON SIMMERED IN CONSOMME, SERVED WITH SAUTEED SPINACH.
OOH. SO THIS IS THE FIRST DISH THIS YEAR.

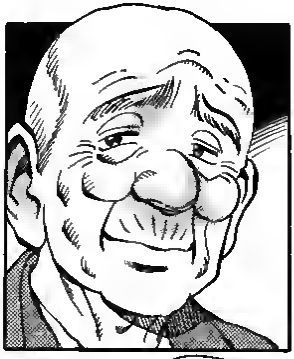
split
DELI-CIOUS!
IT'S SOFT ENOUGH TO MELT WHILE STILL KEEP-ING THE TEX-TURE AND FLAVOR OF THE DAIKON.
MMM. IT HAS A REFINED TASTE TO THE CORE.
A NUT SALAD WITH RED LETTUCE AND RADISH SERVED WITH CHICORY.
I'VE ADDED SESAME SEED DRESSING.


THIS IS GOOD!
ALL THE VEGETABLES TASTE FRESH, AND THE DRESSING DRAWS OUT THEIR FLAVORS WELL!
nom
nom
YEAH!
THIS IS BEAUTI-FUL!
click
FOR THE MAIN DISH, I'VE PREPARED GRILLED SCALLOPS, EGGPLANT, AND YACON DRESSED WITH SHALLOT BUTTER,
click
AS WELL AS STEAMED POTATO WITH SALTY AND SPICY SAUCE, SERVED WITH SALMON ROE.
I'VE PREPARED STICK CAR-ROTS AND STICK CELERY ON THE SIDE.

THIS IS BEAUTIFUL! A WORK OF ART! MUSIC TO MY EARS!
WOW ... THIS FRAGRANCE AND THE DISPLAY ...
YUKO-SAN, YOU'VE IMPROVED. MY VEGETABLES ARE DANCING IN JOY.
THANK YOU FOR YOUR CONTINUOUS SUPPORT.
THE PLEASURE'S MINE.
THANK YOU, YUKO-SAN.
NOW I'LL HAVE TO POUR EVEN MORE SOUL INTO MAKING PRODUCE.

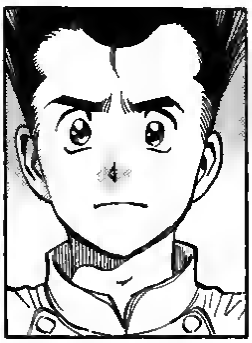

heh
KOSUKE-SAN, YOUR COOKING WASN'T BAD OR ANYTHING, JUST...
UM, CAN I DUEL WITH YOU TOO, NEXT TIME?
MOTO-SUKE-SAN, I'M VERY SORRY FOR WHAT I DID TODAY!
PLEASE FOR-GIVE ME!

YUKO-SAN'S AIMING TO BE EVEN BETTER THAN HER HUSBAND.
AHH, YOU TRULY ARE YOUR FATHER'S SON.



SHE'S TOLD ME THAT HER HUSBAND WAS A MAN WHO FOUND FLAVORS TO MAKE PEOPLE HAPPY.
I ALSO SEND VEGETABLES TO HIRATA-SAN AT BON VOYAGE.
I HEAR A LOT ABOUT TERU-SAN FROM HIM, TOO. THEY SEEMED TO BE GOOD RIVALS.

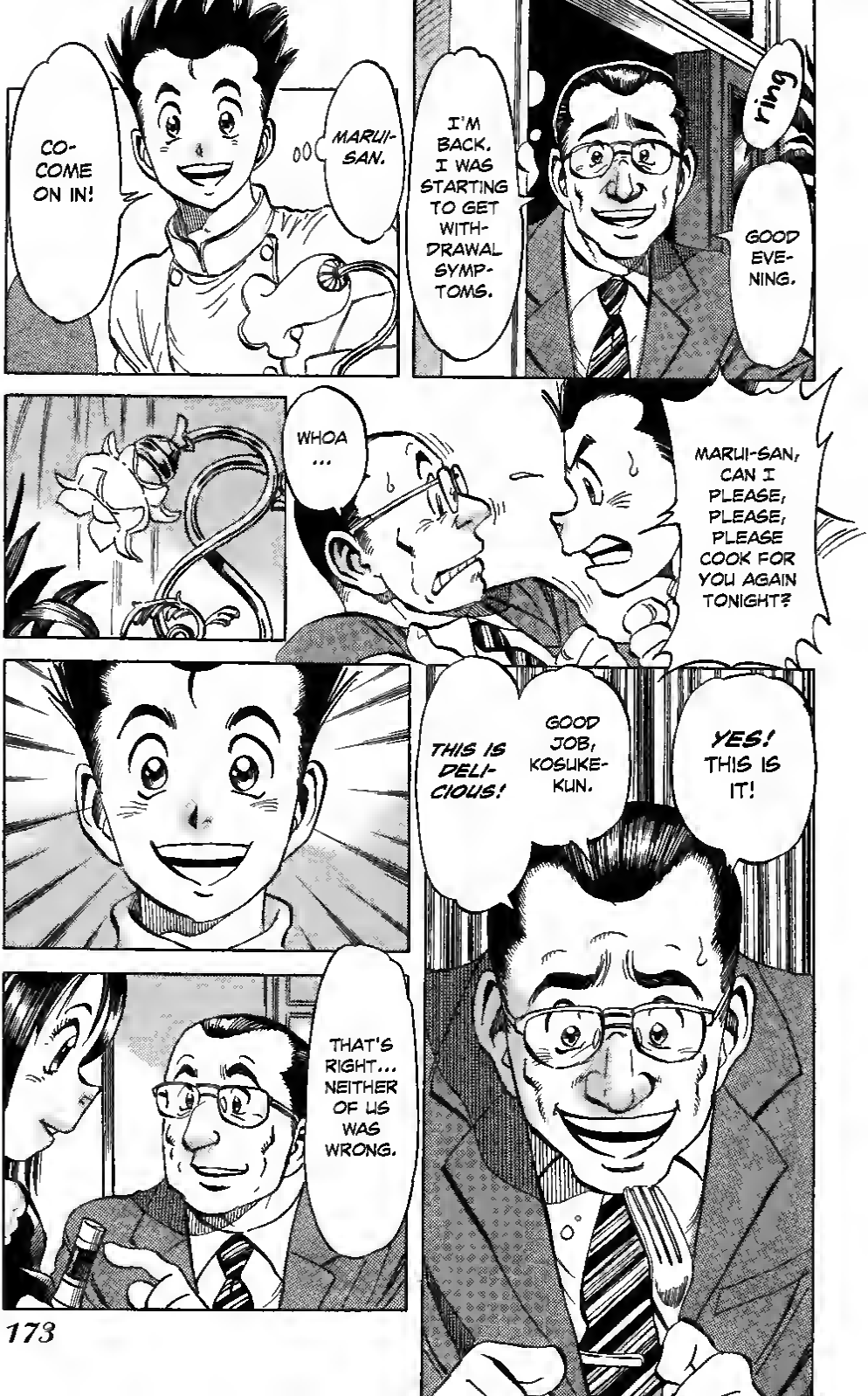
MOTO-SUKE-SAN, I'LL DEFINITELY PAY A VISIT.



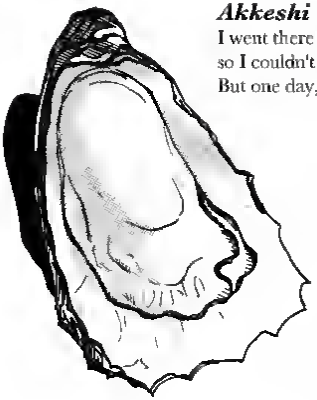
A FELLOW SEEKER OF THE IDEAL. THAT'S GOOD.
YOU SHOULD COME SEE MY FARM SOME-TIME.

KOSUKE-KUN.
YOU KNOW WHEN MARUI-SAN CAME?
WHAT DO YOU MEAN?
I BET YUKO CAN SEE PAST THE CUS-TOMERS.
I WATCHED HER COOK. IT LOOKED LIKE THE EXACT SAME COOKING,
EXCEPT SHE SPRIN-KLED A BIT OF SALT INTO EACH DISH.
THAT WAS IT.
SHE KNOWS WHAT THE PEOPLE WANT OR ARE THINKING ...
LIKE SHE ISN'T BOUND TO RECIPES, AND...
SO SHE USED THE EXACT SAME BASE... JUST STRENGTH-ENED THE TASTES A BIT...

I GET IT!
ぎくっ
startle
OHH!
HE DOESN'T SWEAT ANY-MORE BECAUSE HE WORKS IN THE OFFICE, SO THE FLAVORS DIDN'T SEEM AS STRONG.
MARUI-SAN USED TO SWEAT BEFORE COMING HERE.
THAT'S WHY THE FLAVORS TASTED STRONGER, EVEN THOUGH IT WAS THE SAME COOKING.
NOR-MALLY, IT'S THE OTHER WAY AROUND.
YOU ADD MORE SALT FOR PEOPLE WHO ARE TIRED, AND YOU KEEP THE SALT LEVEL LOW FOR A GOOD HEALTHY DIET.
BUT IT WAS THE SAME COOKING. SHE JUST SPRINKLED A BIT OF SALT TO DRAW OUT MORE FLAVORS TO SUIT THE CURRENT MARUI-SAN'S TASTE.
EVEN THOUGH THAT MEANT IN-CREASING THE SALT LEVEL.
BUT SHE PRIORITIZED THE FLAVOR MARUI-SAN REMEM-BERED.


ring
GOOD EVE-NING.
I'M BACK. I WAS STARTING TO GET WITH-DRAWAL SYMP-TOMS.
MARUI-SAN.
CO-COME ON IN!
MARUI-SAN, CAN I PLEASE, PLEASE, PLEASE COOK FOR YOU AGAIN TONIGHT?
WHOA ...
YES! THIS IS IT!
GOOD JOB, KOSUKE-KUN.
THIS IS DELI-CIOUS!
THAT'S RIGHT... NEITHER OF US WAS WRONG.

AFTER ALL, MY FATHER CHOSE HER AS MY SECOND MOTHER.
BUT SHE COULD SEE WHAT WAS RIGHT BEYOND BOTH OF US WHO WEREN'T WRONG...
MAYBE SHE IS AN AMAZING PERSON ...
WEL-COME TO DOLL-HOUSE.
Yuko, Kosuke, I'd like the customers to go home feeling happy, seeing the world in a new light.
I'd like a restau-rant that can do that.
[Chapter 5] <Chapter Vegetables> / Fin

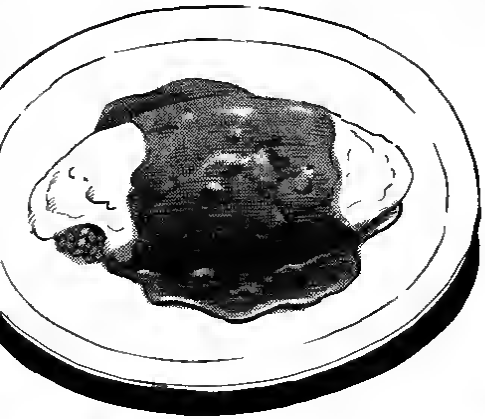


Akkeshi Oyster

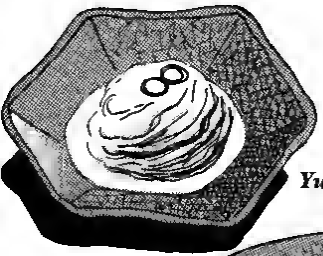
I went there in August to collect data when the oysters were in their breeding season, so I couldn't eat them raw. We had them char-grilled instead, which also tasted amazing. But one day, I'd like to taste them raw, so that's why I put them in the chapter that way.

Gooey Fried Rice Omelette with Demi-glaze

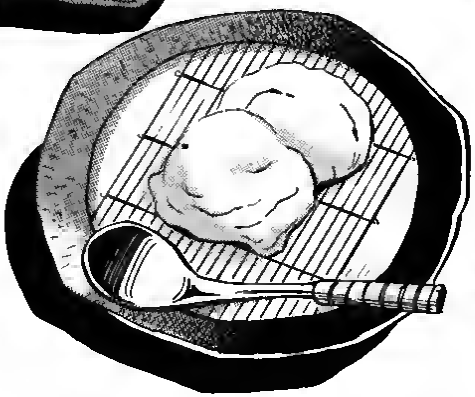
I asked a lot of my acquaintances, and was shocked to find that many of their kids had allergies and had to be very careful about their meals. For example, one mother searched everywhere for rabbit meat so that her kid could eat meat. Hats off to her! I found many people who were okay with eating hard-boiled yolks, so I created this recipe.



In Place of an Epilogue for A Restaurant of Bliss Volume 1



Yuba-sashimi



Momen-dofu

Our very first chapter was on tofu. The Tofu Hyakuchin cookbook from the Edo period is a famous tofu recipe book, but I think there will be more new tofu recipes to come. That's the beauty of tofu — it never ends.

Chikuzen-ni

In Kyushu, we call it Gamen. When I made this dish, it made me feel that vegetables could do anything. They can serve as a main dish all by themselves, but they're just as harmonious if you mix them with other ingredients. I did some research and found that there are a lot of varieties. I'd like to draw another vegetable chapter.

●コミック675●

【ＹＫコミックス】

幸せ(しあわ)レストラン①

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